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ROVISIONER

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In these days when we are all faced with problems unlike any we have ever faced before... we must soundly plan for the future, by gearing our sales activities for the needs of today... and the needs of tomorrow! That is why Afral's scientific background, experience and a thorough working knowledge of your problems is being a boon to packers all over the country. This cumulative experience is a part of each Afral product... apart from the price. It is yours to use. Let us help you keep your products in public favor today... for tomorrow!

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Volume 109

JULY 10, 1943

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

It's good news to know that the lame, the halt and the blind are safe with OPA on the job. One of the latest handouts from that agency tells us: "To counteract threatening local shortages of false teeth, artificial eyes and limbs, and similar products, the OPA today revised the method by which manufacturers may apply for adjustment of maximum prices on these commodities." This industry will be a good market for such items if the era of fumbling and foolish regulations continues much longer.

* * *

Says the News Letter of the National Restaurant Association, "Every day is meatless day somewhere in the United States, according to a survey just completed by the American Hotel Association. Tuesdays and Fridays far outrank other days in this voluntary campaign to conserve meat supplies. Meatless days in hotels are accepted without question by the vast majority of hotel guests as a matter of war necessity. Instances of complaints are so rare that they were not worth tabulating."

+ + +

We're not quite sure the sponsorship is altogether welcome, but you might like to know that Hiram Walker Incorporated has just released a bus and street car card which calls attention in a humorous fashion to the plight of the meat retailer under wartime conditions and asks tolerance and patience on the part of the public. Oh yes, the card also points out that the company's Imperial whiskey is now on quota because the firm is now making alcohol for war purposes.

* * *

A strange and awe-inspiring product called a "soysage"—made of soybeans, peanuts and cotton-seed—was sampled by members of the National Peanut Council and the Southeastern Peanut Association at a recent meeting in Atlanta. It is alleged that the sausage substitute is "very good with egg or hot cakes for breakfast." Shades of Sherman—there is no doubt that "war is hell."

* * 1

After newspaper publicity on the fact that his firm had bought into partnership in 22 retail stores, supplying them with meat and balancing the retail stores' profit against loss on product sold to them one Philadelphia meat packer has been swamped with calls from dealers who want to make a like arrangement with him.

DRY MARK CE

HAS MANY VITAL WAR JOBS

"DRY-ICE" is doing a vast number of wartime jobs in essential industry. In addition to its important task of protecting meat products in transit it performs in the production of blood plasma, aircraft, chemicals, pharmaceuticals, carbon dioxide fire extinguishers, life belts, life rafts, aircraft flotation gear and many other equally vital jobs.

Use it wisely

There is not a pound to spare. Don't waste it. Conserve every pound you can. Don't use more than your bare requirements. No more for a job than you absolutely require. We'll be glad to help show you how.

PURE CARBONIC, INCORPORATED

General Offices: 60 East 42nd St., New York 17, N. Y.

NATION - WIDE "DRY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES

The National Provisioner—July 10, 1943

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By saving icing delays, providing extra protection and conserving shipping space, Red Diamond Dry Ice is helping meat packers meet the Nation's food problems. Drawing on Liquid's nation-wide network of producing plants and icing stations shippers are moving more meat . . . faster . . . getting maximum efficiency from available truck and train facilities.





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ROBERT FULTON, BOAT BUILDER — On a fateful Friday in 1807, a skeptical crowd gathered at the foot of Cortlandt Street, New York. They came to watch "Fulton's Folly" attempt the "impossible" by traveling without sails from New York to Albany. Those who came to jeer stayed to cheer. "Crazy" Bob's puffing, snorting Clermont wheezed away from the jetty and grunted upstream against the wind at the miraculous speed of four miles an hour. On that day, Robert Fulton, well-nigh penniless dreamer, revolutionized the water-borne transportation of the world.

AMERICAN BLOWER

American Blower products have contributed much towards the progress of American industry — progress that today is making it possible for America's vital industries to outproduce the world. In the great public utilities, the steel industry, in the manufacture of petroleum products, chemicals, in food processing, mining, smelting and refining, in hospitals, schools, public buildings and homes, American Blower air handling equipment has kept pace with progress.

We're working 100% for victory. But you can still buy American Blower products for vital war work.

After victory we'll be ready with the most complete line of heating, ventilating and air handling equipment in history.

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CANADIAN SIROCCO COMPANY, LTD., WINDSOR, ONTARIO
Division of AMERICAN Radiator and Standard Sanitary Corporation





10, 1941



Portrait of a Profit-Maker

This is an actual photograph of ring bologna in Armour's Natural Beef Round Casings.

Notice how plump, how well-filled, how appetizing this sausage looks,

It has eye-appeal, naturally.

It has sales-appeal in a dealer's meat case, because any shopper can tell at a glance that here is bologna at its flavorful finest.

We think this is a very good reason for using Armour's Natural Beef Round Casings on your Ring Bologna.

And we make a complete line of these carefully-selected casings for your use, so that you'll find just the size you need.

We'd like to talk to you about your casing problems. We'd welcome the opportunity to prove that Armour's Natural Casings are your wise choice for sausage with eye-appeal, taste-appeal, sales-appeal.

Why not place your order today?

Armour and Company

Progress—But a Definite Policy Needed.

THERE is good reason to believe that the War Meat Board can bring order into the present meat situation if it is allowed to concentrate on major problems and not forced to digress periodically to patch up difficulties arising out of acrobatic changes in food policy dictated by the Administration or Congress.

It is presumed, of course, that the responsible administrative agencies will continue to accept the board's recommendations as those of the group which is best fitted, both from the standpoint of practical experience and theoretical knowledge, to suggest the steps by which meat supply can be brought into balance, the armed forces and civilians assured of adequate meat, producers encouraged to continue their efforts and processors safeguarded against confiscatory regulation.

It is rather surprising that the board has been able to accomplish as much as it has under the uncertain conditions which have prevailed ever since it began its work. To the complex problems which already faced it were added others arising out of the rollback-subsidy program, the corn "freeze" and the executive change in the War Food Administration. The board was forced to give early attention to ensuring adequate beef supplies for the armed forces, a problem which would almost certainly never have reached such an intense form had it not been for confusion inspired by the rollback-subsidy plan.

Another of OPA's "noble experiments"—this time dealing with discounts—added to the troubles of the board and the meat industry, while a flood of hogs, set free by the feed mixup and the confusion over Administration food price policy, has required damming as well as support suggestions from the board.

Of course, certain new difficulties will confront the industry from time to time throughout the war and it is proper that the board should be prepared to make curative suggestions with little delay. There will always be enough of these, however, without burdening the board and hampering the war effort with gratuitous and radical changes in food policy. For example, whatever its merits, the Senate plan to increase ceiling price on corn to \$1.40 (before its rejection this weekend) created considerable uncertainty about much that had already been done or may be done to untangle the beef and pork situation.

There should be no impatience with the board's progress; if the meat problem had been simple it would have been solved overnight long ago. More-

over, if packers had an opportunity to see some of the weird "plans" and "programs" (as do we), advanced by various producer, retailer, wholesaler and some processor groups as sure cures for the industry's ills, they would probably be willing to move cautiously in seeking a "better 'ole." Crackpottery is by no means confined to government bureaus.

The uncertainty which has prevailed among meat producers and processors in the past few weeks is hampering the war effort and must be eliminated. The clear definition of basic government policy toward meat production, processing and distribution is not the responsibility of the War Meat Board but of the Administration and Congress; to date, the latter have added nothing but confusion with their in-again, out-again performances on the rollback-subsidy program, the direction of the War Food Administration and the corn ceiling question.

The nation's meat producers and processors deserve a definite outline of what is to be expected of them, and what they may expect of the government, as well as assurances that the direction of policy, once set, will not be altered arbitrarily or piecemeal on behalf of one agency or a single group in our national economy.

The inherent stability of the meat packing industry—that quality of responsibility which has kept it steadily on the job in depression as well as boom times, war or peace, and livestock glut or shortage—will not give way to hysteria or a strike (a la United Mine Workers), even though confusion and loss are its lot. It is and still will be "cash on the barrelhead" for the farmer who brings his livestock to market; the soldier and consumer will receive every ounce of meat the industry can get to them.

It might be pointed out at this time to a good many outside the family circle and a few in it:

Don't sell the meat packing industry short!

"Meat Famines" make good newspaper headlines but they don't fit the facts. The truth is, that no matter what circumstances prevail, the meat industry will probably process more livestock and produce far more meat in the next six or eight months than in any comparable period in its history. The industry can do the job—and do it well—under the meat management program and under a stable and rational overall food policy. However, failure to maintain the former and supply the latter might lead not only to disorder now, but also to a marked reduction in the 1944 meat supply.

MEAT BOARD PLANS TO GET MORE BEEF; TRIES TO DAM HOG FLOOD

AN increase in ceiling prices on beef by-products, principally hides, is one of the proposals being studied by the War Meat Board and its advisory committee in formulating recommendations for stimulating cattle marketings so that more beef will be available for civilians and the armed forces. Cattle from the nation's overstocked herds are wanted now—not six months hence when they may be forced on the market by feed scarcity.

The board's suggestions for increasing cattle marketings will be presented to the proper administrative agencies in Washington next week. The board and its advisory committee, composed of producers, packers, non-slaughtering processors and retailers, this week discussed marketing, processing, rationing and price relationships as they pertain to the beef shortage.

As the week closed the board turned its attention from the beef situation to hogs which were again piling up at terminal markets and country points. Many packers reported that their plant facilities were congested and that they would be unable to take care of any more hogs for the remainder of the week. The board repeated its appeal to producers to reduce marketings and urged them to make sure of a sales outlet before shipping their hogs.

Statement by Reed

In his first official press conference, Harry Reed, chairman of the board, indicated that while under normal conditions the government's purchases of pork are large enough in volume and high enough in price to keep hogs above the \$13.75 support level, the hog market will inevitably break when runs are so large that processors cannot handle them economically. There will be no attempt by the government to support the market by buying hogs during periods of congestion since no processing facilities are available to handle them.

"We'll have to make sure that slaughter and processing gangs are available," Mr. Reed replied when asked how packers will be able to take care of peak fall and winter runs if their labor force is now too small to handle receipts. The refrigeration bottleneck, which is causing some difficulty at present, will be partially cleared by cooler weather.

In its appeal to farmers this week the board pointed out that the proper place for hogs, in view of crowded processing facilities. is in the country, inasmuch as there is an inadequate supply of corn available in most markets to feed unsold hogs.

The government's support price applies only to good and choice 240-270 lb. butcher hogs, the board emphasized, and therefore any unfinished hogs would not share in the support program.



"Sure, you like beef," a concise explanation of the reason behind the civilian beef shortage, is a special advertisement sponsored by the American Meat Institute which will appear in 300 newspapers on July 16. The message will reach 26,000,000 families.

The price of hogs at Chicago declined 25c in the late trade Thursday and was nearly at the support level of \$13.75. Producers were reminded by the board that their cooperation in holding back hogs last week resulted in an immediate strengthening of prices, and there is every reason to believe that similar cooperation now will have a like result.

Much Depends on Corn Crop

Not only the future trend of hog marketings, but also cattle receipts, pork and lard production and lend-lease purchases will be affected by this year's corn crop and the level of the ceiling price on corn, Mr. Reed declared at his press conference. With the country's cattle and hog numbers at record highs, shortage of feed would probably result in liquidation of unfinished livestock, reducing the amount of meat and fats available for civilians and lend-lease.

An increase in the ceiling price on corn might have a similar result, Mr. Reed pointed out, since it would make it much less profitable to feed hogs and uneconomical to feed cattle.

The meat ration coupon purchasing power in the hands of consumers during the third quarter of the year has been balanced with the amount of meat which will be available under the civilian quotas of controlled slaughterers, Mr. Reed declared, and added that the big problem is to see that livestock kill

and meat distribution are returned to the established channels which the government can control.

"There has been some improvement in the black market situation," Mr. Reed stated, "but the process of checking and revoking permits is a slow one."

Figures on estimated weekly slaughter of livestock in federally inspected plants, as reported by the War Meat Board, showed cattle kill at 160,000 head compared with 265,000 head a year ago, or a reduction of 40 per cent. He slaughter was 1,310,000 head, up 36 per cent from a year ago. Calf slaughter at 76,000 head was down 28 per cent and sheep and lamb kill at 394,000 head showed a reduction of 7 per cent from the same week of last year.

The board chairman revealed that this week for the first time in some months the armed forces were able to fill their beef requirements.

OPA Head Rejects Two Beef Price Protests

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Denial of the protests of two packers—Armour and Company and Kingan & Co.—against OPA rejection of their applications for adjustment of maximum selling prices on beef supplied to the U. S. Army, was announced recently by the price agency.

Price Administrator Prentiss Brown in sustaining OPA's earlier denial of adjustment in Order 26, issued March 22, restated the arguments he employed in his opinion on the Cudahy Bros. protest case (see THE NATIONAL PROVISIONER of June 26). He contended that the packers had neither shown that the maximum prices under MPR 169 and RMPR 169 impeded production, nor demonstrated substantial hardships in overall operations as a result of the ceiling prices. In the Armour case the Administrator cited the firm's 1942 profit record in support of his opinion.

Administrator Brown denied that purchases made under a priority rating or threatened requisition were different from other contracts, pointing out that OPA cannot force sales or deliveries. He also contended that OPA is not required to establish maximum prices which guarantee a profit to each seller on every transaction, and that there was no evidence that the maximum prices did not allow generally fair and equitable margins.

FDA CREATES PRICE BRANCH

Food Distribution Administration has created a price branch to act as liaison agent with OPA and other federal agencies and to coordinate price activities. A. C. Hoffman, formerly assistant administrator of the OPA in charge of prices, and also former director of OPA's food price division, has been selected as head of the new FDA branch.

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By C. B. HEINEMANN, JR.

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Washington Representative, The National Provisioner

WITH the exception of farm slaughter for home use, all legal slaughter of livestock at the present time is being done by persons having slaughter permits. Packers with a quota base of over 2 million lbs. per year operate under Food Distribution Order 61 (formerly Meat Restriction Order 1), and are known as "commercial slaughterers." Other types of slaughterers, subject to FDO 27, are defined as follows:

Local slaughterer—person who in 1941 slaughtered livestock with a total live weight in excess of 300,000 lbs. and who is not registered under FDO 61.

Butcher—person, other than a farm slaughterer, who slaughters livestock and who in 1941 did not slaughter livestock with a total live weight of more than 300,000 lbs.

Farm Slaughterer—resident farm operator who slaughters livestock and who in 1941 did not deliver meat from the slaughter of livestock with a live weight of more than 10,000 lbs.

Custom slaughterer—person slaughtering livestock not owned by him, for the owner, and who was not registered under the Meat Restriction Order (FDO 61) or FDO 27 prior to July 1, 1943.

Legitimate packers all over the country are justly complaining that their business is being severely affected by the large number of otherwise unregulated killers who have managed to obtain slaughter permits under FDO 27. It is the purpose of this article to explain just how FDO 27 is administered so that established killers may know how to get relief from this "semi-legal" competition. (Generally, "commercial slaughterers" are so large and so thoroughly regulated that violations of FDO 61 are neither so frequent nor so flagrant as violations of FDO 27.)

Permits Issued Lavishly

First of all, FDO 27 was issued on March 5, 1943, and required local slaughterers, butchers and farm slaughterers to have permits for all killing done after March 31, 1943. It is obvious that, with less than a month's time, adequate investigation of application for slaughter permits was impossible. Many permits were issued to slaughterers who now will not be able to furnish evidence to support the 1941 slaughter shown on their permits.

Meanwhile, the War Food Administration was setting up a procedure which would allow for the rechecking of all permits issued. On May 15, 1943, the War Food Administrator sent a memorandum to all state War Board

chairmen describing the purposes of the slaughter permit system, and directing that state and local organizations be set up as follows:

1.—State War Board (already organized and functioning).

2.—State meat marketing supervisor—to be appointed by, and under the administration director of state War Board.

3.—Area meat marketing supervisors—to be appointed by state War Board with the assistance of the state meat marketing supervisor. Each area su-

system, as well as the black market problems, and disseminate information concerning these by all possible means, including public meetings, group meetings with housewives, the meat industry and farmers, local public officials and semi-public organizations, through newspapers and other media. Create and maintain strong public support of meat programs so that this food may serve to the fullest as a weapon of war.

c) Review outstanding permits and quotas to establish whether they are justified or excessive, and when they appear excessive, bring that conclusion with a statement of reasons promptly to the attention of the state war board.

d) Approve or reject, in accordance with official instructions and procedures, all applications for permits received hereafter. In the event of doubt on any application, and for guidance so

Packers can and should "spark-plug" the slaughter permit program to see that local fly-by-night operators, who have acquired semi-legal status but cannot or will not meet the requirements of FDO 27, are eliminated. This article explains the machinery of slaughter permit control and tells the packer how to eliminate his black market competition.

pervisor was to receive his instruction from the state supervisor and was to be responsible for carrying out the following instructions in the several counties for which he was responsible:

a) Assist county War Boards in establishing county war meat committees (as outlined below); b) Through county War Boards, to work with county war meat committees on meat problems; c) If desirable, review permit applications before they are forwarded by county War Boards to state War Board; d) Assist in furnishing information to War Boards and meat committees, and e) Refer violations to state War Boards for transmittal to FDA regional office.

4.—County War Boards—already organized and functioning.

5.—County war meat committees—to be organized as sub-committees of the county War Meat Board with personnel as follows:

a) Well-known, public-spirited citizen of the county, responsible, energetic and with proven leadership capacity, to serve as chairman; b) Livestock producer; c) Representative of wholesale or retail trade; d) Health or sanitary officer or veterinarian; e) Leader in food work of OPA price and rationing boards, and f) An additional community leader such as a clergyman, leader in women's activities, or superintendent of schools.

The functions of the county war meat committee were described as follows:

a) Assume leadership and responsibility for the meat programs in the county, which in addition to the current slaughter program may include other projects in the future.

b) Acquaint itself fully with the need for and objectives of the permit

as to insure uniformity with other counties, the county war meat committee should consult with the area supervisor before issuing such certificate. In all cases, a copy of the application for permit with notation of action taken should be forwarded to the area supervisor at the same time as the state War Board's copy is transmitted. Applications for permits should be examined closely by the committee in accordance with the objectives of the whole program.

Report Violations

e) Call the provisions of the meat orders to the attention of those persons who are slaughtering meat for sale without the necessary permits either through lack of knowledge of the order or in willful disregard of them, and to obtain such compliance as possible by persuasion, dissemination of information or other informal means; and, if unsuccessful, report promptly to the state War Board so that appropriate legal steps may be taken to insure compliance.

On June 22, 1943, another memorandum was issued to state War Board chairmen over the signature of the War Food Administrator. This gave detailed instructions for review of slaughter permits and said in part:

"There are three main steps in the permit program: 1) issuance, 2) review, and 3) checking to insure that permit holders keep within assigned quotas. The first step has in a large part been completed. The job now is one of reviewing permits which have been issued in order to weed out those which have been issued in error and to

(Continued on page 27.)

The National Provisioner-July 10, 1943

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"Yankee Ingenuity" Keeps Cleveland Plant Humming

If you see a man with a monkey wrench in his hand, walking around the plant of Theurer Norton Provision Co. and apparently doing little to earn his pay, don't tell the boss.

For R. C. Theurer, president of the Cleveland concern, already knows about it. He signs that man's paycheck, and six others like it, and he doesn't believe he's losing money on the deal.

The Theurer-Norton maintenance crew, whose motto might be said to be, "prevent, rebuild and improvise," knows that Mr. Theurer doesn't worry about whether or not they seem to be doing their job. The plant tells him that; if the plant runs efficiently and economically, without expensive breakdowns and lost motion, the maintenance workers have been doing their duty.

Perhaps it is incorrect to describe the seven men, who may be called upon to do anything from installing electrical equipment to grinding plates, as maintenance workers. They are "yankeestyle" inventors, too, and can take their own ideas and those of other plant employes and build them into equipment which will save a few minutes' labor, reduce costs, improve product, or make operations more safe.

While the company is patriotic, the plant doesn't yield as much scrap as do some packinghouses. Old pipe, boiler plate, rail and other parts and equipment which can no longer perform the job for which they were designed are used in repairs or new construction.

Mr. Theurer (right) believes that if there were some clearing house for bringing buyer and seller together, almost all so-called obsolete equipment, or the spare parts for that equipment, would find a ready market.

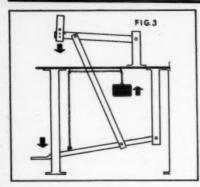
"What's obsolete for one plant, may not be for another where volume and other operating conditions are different," says Mr. Theurer, and cites num-





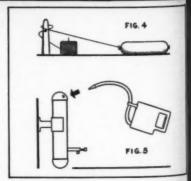






erous occasions on which other packers and sausage manufacturers have been able to make good use of material which Theurer-Norton had retired. Parts which are replaced because they are worn or strained often come in handy, Mr. Theurer points out, as patterns or temporary emergency replacements.

One important factor in the success cf the company's "repair-and-build-it-at-home" policy is a machine shop which is better equipped than some found in much larger meat plants. Equipment includes a welding outfit, drill press, lathe, pipe working apparatus, a forge, knife and plate grinder and other items.



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Page 12

A view showing part of the shop with John Kieran (left), chief mechanic, and Al Henning, assistant mechanic, is shown on the opposite page.

Almost all repair and construction work is done by company men. Plant employes erect all pipings, coils, etc. Equipment is watched very carefully and some types, which experience has shown to have weak points, are strengthened before they are put in service. Mr. Theurer notes that there are very few items of packinghouse equipment which are not altered in some dight manner to conform with the mechanical department's ideas or plant peculiarities before they are installed.

While six of the seven maintenance men operate throughout the plant, one is assigned full time to the hog killing foor and is responsible for seeing that the department is ready for uninterrupted operation whenever hog killing is scheduled. The dehairer must be in A-1 condition, plenty of gambrels and trolleys available and other equipment in good working order.

Among the devices worked out in the Theurer-Norton plant is a tumbler for cleaning trolleys (see Figure 1). The trolleys are placed in this perforated cylinder, the hatch is dogged and the trolleys are tumbled for a few minutes with soda ash and water to help with the cleaning. As can be seen from the illustration, several longitudinal bars are spaced around the inside of the cylinder to insure a tumbling motion. This machine does the work of several men in a fraction of the time formerly required for trolley cleaning.

Speeding Other Operations

Other home-made appliances in use in the plant include a press for closing ham molds (see Figures 2 and 3), a stuffing bench string snubber used in tying the ends of artificial casings, a map dispenser, a pressure sprayer for spraying packinghouse trucks with paraffin oil, bung and chitterling washers which do an effective job without damaging the product and a two-wheel lift cage for sausage room products which has a separate dolly and tongue for pulling.

Figures 2 and 3 are self-explanatory; the press is positive in action and exerts the necessary pressure to close the retainer tightly. Incidentally, the boiled ham and loaf department shows careful management with a large stock of empty retainers of different sizes and types cleaned and arranged on special shelving when not in use.

Figure 4 illustrates an operating aid which appears insignificant in itself, but which saves time on the stuffing bench. It is merely an upright finger of metal, pierced at the top, through which is passed one end of the ball of cord used in tying the ends of artificial tasings. When the operator has enough string he snubs the cord around the finger and can then exert tension against it in tying; when more string is required the cord is unsnubbed and pulled through the eye in the finger.

Liquid soap dispensers used in the plant are made from an old piece of 1½- or 2-in. pipe, pierced near the bottom for an ejector and capped at both ends. The top cap has an opening through which the dispenser may be charged with an oil can, as shown in Figure 5.

Trucks get plenty of attention from the





maintenance crew: since it has heen learned that the bodies of the older types having bolted construction fail most frequently just above the axle, this section is reinforced by welding on a plate as shown Figure 6. Most of the packinghouse trucks used by Theurer-Norton are rebuilt

and strengthened in the plant shop.

The special heavyduty shoes used on the legs of all trucks are shown in Figure 7. Handles for trucks are also turned out in the shop.

Two examples of good scrap utilization are shown in Figures 8 and 9. In Figure 8, sheet metal has been





used to build a guard which really guarantees safety for the plant personnel.

"We don't place too much faith in rails," says Mr. Theurer, "when frocks and jackets can easily slip through them into the machinery. Our machinery is guarded, nct to the maximum required by law, but to the maximum which

takes almost every contingency into consideration."

Figure 9 shows how wooden partitions in the hog sticking pen have been replaced with scrap plate. These partitions are durable and easy to keep clean.

Tanks for storing grease are among the most recent acquisitions at the Theurer-Norton plant. Empty loft space was utilized, with the tanks supported on I-beams. A car of grease can now be loaded in a little over an hour with the aid of a small pump. This system of storing and shipping grease, Mr. Theurer believes, is more economical, even for the small producer, than the use of drums and tierces.

The Theurer-Norton plant shows what an enterprising concern can do to combat present operating difficulties.

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NEW HYGRADE CANNING SE

One of the country's newer canning lines is located in the Cleveland plant of Hygrade Food Products Corp., which W. C. Meckling is superintendent. Photos show

1.—Workers packing tushonka with lard and bay leaves
2.—Cans move through clincher and closing machine

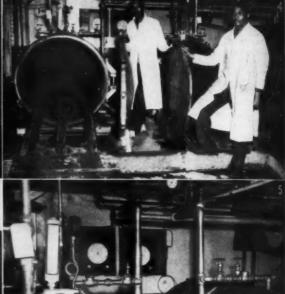
F. F. Smith, canning foreman is in background.

3.—Cans come down from upper floor to be crated,

4 .- The retorts.

5.—Temperature and pressure are closely controlled with these instruments.







PA has disapproved but Mayor Fiorello H. La Guardia has approved a plan by which independent slaughterers will sell meat to the New York City public at consumer ceiling prices through consignments to retailers.

Nathan Sweedler, general counsel of the Eastern States Independent Slaughterers and Meat Packers, Inc., proposed the plan. He announced last weekend that his organization hoped to have meat on sale in some retail stores this week. He estimated that his group could furnish the metropolitan area with 1,000,000 lbs. weekly and would prevent the closing of a number of retail meat stores now unable to get product.

Under the plan the meat would be sold on consignment, the retailer keeping 21 per cent of the selling price. The remaining 79 per cent would pay for the cost of livestock, freight and slaughtering expense. Mr. Sweedler contends that under his program meat could be sold at the consumer ceiling prices and any dealer violating the ceiling would be deprived of meat through a voluntary policing system.

OPA opposition to the plan is based on the view that the "consignment" would actually be a sale and, therefore, an evasion of the regulations.

"Every court in the land," Sweedler said in reply, "has upheld doing business by consignment, as a legitimate practice. This includes the U. S. Supreme Court.

"Consignment does not imply sale, but imports an agency and that the title is in the consignor. In ordinary mercantile acceptation, the term consignor signifies the shipper of merchandise, and it remains the shipper's property at all times and must be dis posed of according to his discretion an the term consignee signifies an individual to whom the merchandise or personal property of any kind is transmitted for the purpose of sale," Sweeder explained. "The consignee does not be come the owner of the property. The consignee has no interest in the good other than to dispose of same as direct ed by the consignor.

"Slaughterers and wholesalers are

(Continued on page 25.)

NG Studies on Thiamine and Lard Reported by AMI Research Staff

THREE papers on scientific studies of interest to the meat industrye dealing with keeping quality of lard and two with the stability of Vitain B₁ (thiamine) to heat—were read before the meeting of the American Chemical Society in Detroit recently by members of the staff of the American Meat Institute Research Laboratory, University of Chicago. Abstracts of the papers follow:

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APPLICATION OF THE BAR-CROFT-WARBURG APPARATUS TO THE STUDY OF RANCIDITY IN FATS was discussed by Julius J. Nagy, Frank C. Vibrans, and H. R. Kraybill.

Lard develops rancidity so slowly at storage temperatures that the study of the relative keeping quality is a long, time-consuming process. To overcome this objection a number of investigators have devised accelerated methods for studying the oxidation of edible futs.

The best known and most useful of these accelerated methods in use today are the oxygen absorption and the active oxygen (Swift) methods. In esti-mating the keeping quality of lard, either one of these methods gives reasonably satisfactory results so long as the lards tested have had no antioxidants added to them. But when certain antioxidants have been added to lard, results by the accelerated methods in use are not in agreement with storage tests at room temperature. This fact makes a search for a dependable accelerated procedure for evaluating antioxidants very important.

The use of the Barcroft-Warburg contant volume manometric apparatus by Johnson and Frey as a tool in studying accelerated oxidation of fats suggests that this technique may be useful also in studying fat antioxidants.

To date a comparative study has been made using the active oxygen (Swift) method, the Barcroft-Warburg method, and storage at room temperature on samples of lard to which varying amounts of two antioxidants have been added.

The active oxygen (Swift) method at 208 degs. F. and the Barcroft-Warburg procedure at 158 degs. F. with oxygen agree with storage tests at room temperature on lard to which no antioxidant had been added. But with lard stabilized with d-isoascorbyl palmitate and d-isoascorbyl monostearate in concentrations between 0.001 and 0.100 per cent, the results obtained by the Barcroft-Warburg apparatus are in much better agreement with data sefured on samples stored in glass at from temperature than are the results obtained by using the active oxygen nethod.

The d-isoascorbyl fatty acid esters in amounts of 0.001 to 0.100 per cent in lard behave as antioxidants if the de-

termination of the keeping quality is made by the active oxygen method; but if examined with the Barcroft-Warburg apparatus, they act as either pro-oxidants or anti-oxidants, depending on their concentration.

The results of this study indicate very clearly that in testing new compounds for antioxidant properties caution must be exercised or misleading conclusions may be drawn from accelerated tests.

STABILITY OF THIAMINE TO

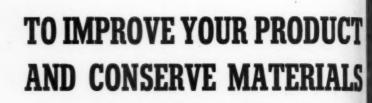
HEAT, I. EFFECT OF pH AND BUF-FER SALTS IN AQUEOUS SOLU-TION, was discussed by B. W. Beadle, D. A. Greenwood and H. R. Kraybill.

It is known that thiamine (vitamin B,) is more stable to heat in acid than in alkaline solutions. There is relatively little information, however, as to whether this stability is dependent only on the extent of acidity (pH), or whether there are other factors involved. The authors have performed a series of experiments in an attempt to obtain systematic data in this regard.

Samples of pure thiamine were prepared in solutions having varying degrees of acidity, in the presence of various "buffer" salts which prevented

(Continued on page 26.)





SEE THE FEARN REPRESENTATIVE

Conserving materials and extending the meat supply are problems facing all Meat Packers and Sausage Manufacturers today. The experience of each Fearn Representative enables him to place at your disposal sound, practical and profitable suggestions for solving these problems. Consult Fearn today and learn how to make your product look better, taste better and sell better . . . at the same time conserve materials, extend supplies, improve quality, increase sales, boost profits!



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N Western Ave.

Chicago, III

Up and down the MEAT TRAIL

Personalities and Events of the Week

The theory that protein grains and vegetables can take the place of meat in the human diet—an idea said to have some acceptance in Washington—was blasted by R. C. Pollock, general manager of the National Live Stock and Meat Board, in a recent talk before cattle men at a Hereford farm near Sulphur, Okla. "We of the meat producing and processing industries are crossing our fingers," declared Pollock. "Thus far, official Washington has refrained from advocating meatless days and meat substitutes, but we have to be vigilant."

Fire of undetermined origin on June 29 caused extensive damage to the Live Stock Exchange building at the Indian-spolis Union Stockyards. The heaviest damage occurred in the record room. One firemen was overcome by smoke.

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OPA officials are of the opinion that heavy demands by the armed forces and not the black market is responsible for the beef shortage in the Baltimore, Md., area. On a per capita basis it is declared that the Baltimore area has the smallest black market operations of any district n the country.

J. A. Larkin, Pittsburgh district manager, Cudahy Packing Co., observed an DDT-type summer vacation by "staying ome, conserving gas," and working on is Victory garden.

Miss M. R. Miccio, assistant sales nanager, and Miss E. L. Pavlow, chief ccountant, Canada Packers, Inc., New fork, were in Chicago recently and isited the plant of William Davies Co., nc., and that of J. S. Hoffman Co. ater they continued to Toronto, landa, to visit the head offices of annada Packers Limited, and to spend week in the different plants of the ompany in Toronto. Before returning o New York, they stopped at the comany's plants at Peterboro and Montreal and finally spent a day at Ottawa sightening in the Canadian capital.

Louis J. Wagner, jr., 47, former presient of the New York State Meat ealers Association, passed away at the ew York hospital, New York, on July after a long illness. Mr. Wagner had host of friends in meat circles, not ally in the East but throughout the pountry.

L. L. Lauck, secretary and sales manser of the Little Rock Packing Co., ttle Rock, Ark., was in Chicago this eek attending a Shriners' convention. Nelson Packing Co., Oakdale, Calif., cently suspended operations. Accordg to Nate Nelson, principal owner of



PORK SAUSAGE FROM "DOWN UNDER"

These tasty links in the United Nations food front are pork sausage, produced in Australia for consumption by U. S. Army personnel in the Pacific theatre. The entire Australian output of this product is being earmarked for U. S. Army mess halls.

the plant, the company has been sustaining a loss of \$16 to \$21 on each steer slaughtered under OPA ceiling regulations.

Mexican wholesale and retail meat dealers recently conferred at Mexico City in an effort to eliminate meat shortages which have plagued the capital city in recent weeks. Plans for meeting the situation were presented to President Avila Camacho.

Elbert Fritz, recently installed as president of the Freeland Rotary club at Hazelton, Pa., was formerly affiliated with Swift & Company, serving as a foreman and superintendent at several of the company's branch houses in New England and Pennsylvania.

Articles of incorporation for the American Horse Meat Packers Association were filed recently with the California secretary of state. Purpose of the organization is "to create a good will with the general public toward the horse meat packing industry." Listed as members of the board of directors are Clement Hirsch, F. L. Lowman, R. A. Miller, A. Gianni and H. E. Saleen. The association plans to establish head-quarters in Los Angeles.

Howard P. Hoshour, a founder of the Philadelphia Retail Meat Dealers' Association, died on June 27 at his home in that city. He was 71 years of age. At the turn of the century, Mr. Hoshour was a leader of trade union circles in Chicago. In 1934 he was elected a life director of the Philadelphia association, which he helped to found in 1926.

The Better Business Bureau of Montreal recently reported that Everett J. Bryant, jr., had been issuing checks in the name of Armour and Co., Indianapolis. "It appears," said the bureau, "that Bryant was at one time in the employ of the Armour company and at the time of his induction into the U. S. Army, he purloined a number of the company's pay-roll forms, since which time several have been forged and cashed in various parts of the United States and Canada. In the last instance known to the bureau, he was still in uniform and presented Army credentials."

Bert Jilg, formerly engaged for many years in the sausage manufacturing business in Seattle, Wash., is now publisher of the *Republican Call*, an independent newspaper in Seattle, Wash.

A building permit has been issued for construction of an addition to the plant of the Luer Packing Co., 3026 E. Vernon ave., Los Angeles.

Best-Ever Canning Co. is the firm name under which Adolph, Nathan and

Benjamin Miller and Mrs. Glen Shivel have published an intention to conduct business at 4820 Everett ave., Vernon, Calif.

J. Clarence Peters, manager of the John Peters meat packing concern at Williamsport, Pa., recently stated that the company's operations are being curtailed because of confused governmental regulations affecting the industry, but that the plant does not intend to close.

Federal Judge John Knight granted the Fuhrmann Packing Co., Buffalo, N. Y., permission to sell 47,000 lbs. of meat which had been kept under refrigeration since the firm was enjoined from further slaughtering last March. John F. Dwyer, attorney for the company, stated that although present ceiling levels would make the transaction unprofitable for the firm, it would rather sell the meat than permit possible spoilage. More than 500 retail butchers swamped the plant when the sale was conducted.

Prior to the outbreak of war, a relatively small number of wholesale meat firms were supplying steamers and sailing and auxiliary vessels using the port of St. John, N. B. However, the demand for meat by boats using the port has stepped up about 1,000 per cent during the past two years, with 15 firms now engaged in the trade.

William J. Moran, 75, one of the best known figures in New York City's hide and leather district, died on July 2 in an Orange, N. J., hospital. He headed the veteran firm of William J. Moran & Co. until his retirement four years ago. Among other survivors, he leaves 25 grandchildren.

Governor Goodland of Wisconsin on June 30 signed legislation which provided for an increase in the annual license fee for rendering plants from \$25 to \$100.

The Columbia, S. C., branch of Armour and Company recently announced W. J. Holden of Gastonia, N. C., as its new manager. Mr. Holden, who has been with Armour 23 years, replaces T. J. Watson, who retired.

Taking over a group of several meat outlets in Seattle in an effort to keep them open and get supplies to customers, the Acme Packing & Provision Co. of that city has broadened its activities and services. The packing plant is not operating the markets itself, but is keeping them open and making deliveries during the period of uncertainty.

Lyle E. Branchflower, manager of the Pacific Rendering Co., Seattle, Wash., has planned a modern plant to be constructed for his company, on the shore of the Lake Washington canal in the northern part of the city.

W. A. Holton, Table-Ready-Meats department, Swift & Company, Chicago, was a visitor in New York during the past week.

E. L. Cleary, eastern district manager, John Morrell & Co., New York, is spending a short vacation near his home.

The plant of the Glover Packing Co., Lovington, N. M., burned to the ground

on June 18. The company is now operating at the Pecos Valley Packing Co., Roswell, N. M.

S. C. Frazee, veteran executive of Wilson & Co., Chicago, and Mrs. Frazee were entertained on their golden wed-



S. C. FRAZEE

ding anniversary. June 27, at a banquet given by Mr. and Mrs. Allen Mc-Kenzie and daughter Mae at the South Shore Country club. Among the guests present were Mr. and Mrs. Harry J. Williams, Mr. and Mrs. F. K. Foss, Mr. and Mrs. G. D. Hopkins, Mr. and Mrs. W. E. Richter, Mr. and Mrs. John Tohin and Mrs. Green-

wald. Following the banquet and presentation of gold gifts, the party spent a pleasant evening talking over old times. Mr. Frazee has been connected with Wilson & Co. in the operating department since the company's inception 27 years ago, and prior to that was associated with Thos. E. Wilson at Morris & Co.

The Weiland Packing Co., Phoenix-ville, Pa., has reason to be proud of its representation in the armed forces, with several members of the Weiland family itself now in the service of the nation. Among the latter are Charles T. Weiland and Franklin L. Weiland (Army), Frederick T. Weiland (Army Medical Corps), Frank B. Weiland, jr. (Marines) and Forrest Weiland, an aviation cadet.

Herman Colpien of Tulare, Calif., is chairman of a newly appointed meat advisory committee of the Tulare county war board, which has instructions to

ascertain why the estimated 110,00 ration book holders of the county has been getting less than half their week meat allowance since rationing started. The committee will also investigate why Tulare county, which reportedly has greater stand of livestock than any other California county, has been hit heavier by meat shortages.

American Container Co., Inc., Los Abgeles, is salvaging approximately 3,000 lbs. of waste fats per month by steaming out the fat residue in old cans white come to the plant for processing. The company makes bottle caps out of all cans. Among the 15,000 to 20,000 gallor and 5-quart cans which are cut, cleaned and flattened at the plant each day an about 5,000 which once contained had cooking fats or shortening. All such can are passed through a steam tunned where the residue grease is melted for transfer to containers.

Hide & Leather Association of Clicago will stage its annual golf outing at Rolling Green Country club, Eucliand Rand roads, Arlington Heights, II. on July 21. Tickets, at \$5 each, may be obtained from any of the association directors, and will include lunchean greens fee, a steak dinner and prize Bill Morgan is chairman of the outing and Joe Delaney co-chairman in chargof prize consolidation. The latter may be reached at the J. K. Reynolds Caphone Franklin 0084.

Arne Vick, affiliated with Swift at Company, Chicago, in the refinery department, was killed in a Chicago automobile crash on July 2. Vick had bee connected with the company for a number of years in St. Paul and was transferred to Chicago about three years againterment was in Calvary cemetery, & Paul.

Operating difficulties of the Kerbe Packing Co., Elgin, Ill., under quot restrictions and other government meat regulations are described in a illustrated feature article in the Majissue of The Fox Valley Mirror. Entitled "Kerber's Again Open After It Enforced Vacation," the article detail the company's losses under OPA order and contains a wealth of historical material about the plant and its presidest Ernest H. Redeker.

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Hugo Jassney, for a number of year one of the owners of the Acme Packin Co., Seattle, Wash., recently retir from the business. Jassney's interest the firm was purchased by the origin owners, Messers. Gordon and Warre

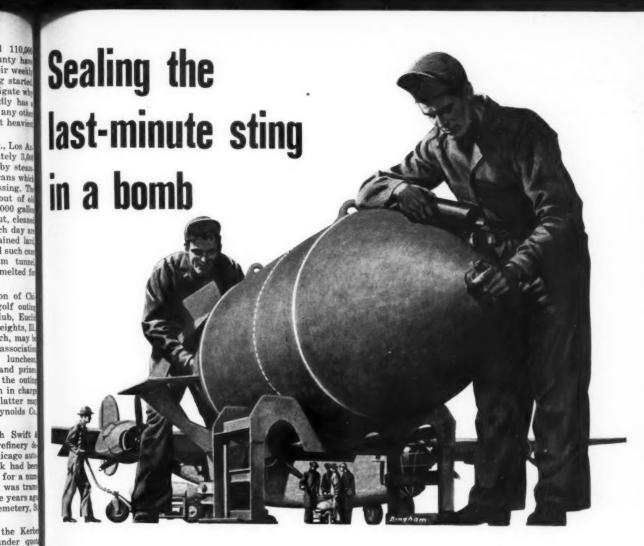
The Walti-Schilling meat packing plant, which reportedly furnishes also half the meat supply of the Santa Cro Calif., area, closed on June 26.

New sausage manufacturing regitions which become effective in Grant Britain on July 25 require that, beginning on that date, all beef and resausage and sausage meat must compaproximately 7½ per cent by well of low protein soya products (such soya grits or soya flour). The regitions stipulate that the sausage pructs are to contain 1 lb. of soya every 5 lbs. of sausage meat.

New Jersey Wholesale Group Proposes National Conclave

At a meeting in Newark, N. J., on June 30, members of the New Jersey Wholesale Meat & Provision Dealers adopted a resolution that a call be issued to similar organizations throughout the nation in order that all might inter-communicate on common problems and lay plans for a national convention in New York City at the earliest possible date. The call was addressed directly to organizations of wholesale dealers and wagon jobbers in the provision trade.

Purpose of the convention, according to Charles Ruback, president of the New Jersey organization, would be to work out a program to be presented to the OPA in Washington, "demanding a better legal margin of profit than is allowed at the present time for our members," and also urging all individuals in the same and similar businesses throughout the nation to organize local associations. Interstate communications should be addressed to Joseph Cohn, 270 Broadway, New York, N. Y.



A "block buster" bomb is harmless . . . until someone opens a "tin can."

This can contains the bomb's sting -a fuse. Without it no bomb can explode. At the last minute before a raid, the fuse is taken from the can and shoved into the nose of the bomb.

This fuse has to be right when it goes into the bomb. That's why it's packed in a can.

A damp fuse could turn a costly bomb into a worthless dud. But the "bomb fuse" can, moisture-proof and air-tight, keeps each fuse safe and dry until it's needed.

Vital materials like this are riding off to war by the millions in America's favorite container. They - and the can-are working for American boys, helping them do a job and come out on top. The essential things you get in cans-food, fuel, medicine-are also going to the fighting fronts in cans.

Cans are tough. They don't break,

chip or tear. They protect against water, dirt, light, insects. Things get there-safe-in cans.

The can that goes to war today will be back again . . . guarding the things you depend on. It'll be better than ever, thanks to the experience we're gaining as packaging headquarters for the boys in uniform.

CONTINENTAL CAN



NOTE TO WAR MANUFACTURERS

Metal containers are delivering the goods foods, supplies, and bullets arrive ready for action. Continental is making millions of these cans along with other war needs, including plane parts.

Yet, rushed as we are, we can still take on more! Right now, a part of our vast metal-working facilities for forming, stamping, machining and assembly is still available. Write or phone our War Products Council, 100 East 42nd Street, New York.

HELP CAN THE AXIS-BUY WAR BONDS

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Another good thought passed on by



PARCHMENT * WAXED **GREASEPROOF** and SPECIAL PAPERS for the MEAT and POULTRY INDUSTRY

NEW MEAT PROGRAM PROPOSED BY MISSOURI CONGRESSMAN

Congressman Walter C. Ploeser would recreate the War Meat Board with a membership of two cattle raisers, two cattle feeders, two sheep raisers, two hog raisers, two slaughterers, one wholesaler, one non-slaughtering processor, two retailers and one government director under a program which he has proposed to Price Administrator Prentiss Brown, Food Administrator Marvin Jones and Fred M. Vinson, director of economic stabilization. Other features of the proposal include:

1.—Retail ceilings would be established for all grades of dressed beef except AA; maximums on Grade A and lower beef, as well as on pork, lamb and veal, would be set at the present rolled back levels.

2.—Wholesale ceilings would be established to allow a reasonable mark-up for the retailer. The wholesaler's markup would be fixed at 1½c per lb. with no discounts from the slaughterer or to the retailer.

3.—The slaughterer's selling price would be based on the cost of the live animal plus operating cost and shrinkage with allowance for minimum profit. OPA and the Department of Agriculture would establish live animal prices and the ceilings on hides and other by-

products would be adjusted upward.

4.—A feeder selling price ceiling would be placed on all cattle except those which would grade AA when dressed. The feeder would be protected by ceilings on stocker and feeder cattle and beef calves.

5.—Cattle producers and feeders would be protected in their feed costs.

SWIFT ISSUES AD PORTFOLIO

A series of illustrated advertising messages described in a dramatic portfolio recently issued by Swift & Company represent the company's newest effort to explain to the public the importance of meat as matériel of war. The advertisements contained in the portfolio, which are reproductions of ads scheduled to appear in leading national magazines, are in addition to other Swift advertising now performing a service on individual products in women's magazines and on the radio.

Through constant, continuing explanation of the importance of meat and through repeated interpretation of the difficulties of meat production and distribution, it is stated, the public will gain a clearer understanding of the meat situation and the retail dealer's problems of supply. The portfolio also shows a number of merchandising bulletins, recipe books and pieces of Victory garden literature put out by the company.

TALLOW AND PALM OIL MAY SOON BE RELEASED

Release of palm oil and imported inedible tallow to industry from government stocks soon may be possible to relieve the prevailing shortage of tallow, according to the War Food Administration. Soap manufacturers and fat splitters will be the principal beneficiaries. Manufacturers interested in acquiring imported tallow or palm oil should supply the following information by July 15 to the fats and oils branch, Food Distribution Administration:

1.—Total annual consumption of vegetable, fish and animal fats, oils and fatty acids for inedible purposes, reporting separately each plant operated by the applicant during 1940 and 1941.

2.—Total stocks of vegetable, fish and animal fats, oils and fatty acids (exclusive of high lauric acid oils) for inedible use, to which the applicant has title on June 30. Each plant should be reported separately.

3.—If applicant is subject to provisions of FDO 42, he should state the rate of total fats and oils consumption (exclusive of ex-quota use) during the period from April 1 to June 30, 1943, for each class of inedible use (Schedule A FDO 42), expressed as a percentage of the base period by plants. The base period is the average of 1940 and 1941.

4.—Whether the applicant prefers palm oil or tallow.





GLOBE Roto-Cut MEAT PROCESSOR

The most advanced automatic processor for all sausage meats. Does work of grinder, silent cutter and mixer in a single operation. Fast. Saves labor and power. Gives better product with improved flavor. Write for full details including list of users.

THE GLOBE COMPANY

RESTRICT CATTLE EXPORTS

The beef supply of this country will not be measurably affected by the June 14 action of the Mexican government in restricting exports of live cattle to a maximum of 500,000 head annually, the U. S. Department of Agriculture said this week. In no recent year have U.S. imports of Mexican cattle exceeded the 500,000 mark. Under the terms of the cattle concession made by the U.S. to Mexico early this year, the United States import duty was reduced from 2.5c to 1.5c per lb. on medium-weight (feeder) cattle, thereby making the lower duty uniform as to all weights of cattle; and all restrictions on numbers of cattle that could be imported into this country at the 1.5c duty were removed for the duration of the war.

Stimulated by the extraordinary war demand and high prices in the United States, Mexican cattle exports reached unusually high levels during the first four months of 1943, in comparison with recent years. These large exports coincided with a heavy demand for meats and high beef prices in Mexico.

The decree is retroactive to January 1, 1943, as all cattle exported prior to June 14 are included in the 500,000 yearly limitation. Cattle slaughtered in border towns and exported as dressed beef also are included in the annual quota. In addition to the overall limitation on numbers, the decree also restricts exports to bulls and steers and to heifer calves less than one year old.

FAT SALVAGE PROGRESS

Housewives turned in almost 8,000,000 lbs. of waste kitchen fats during May for the highest monthly total since the salvage program was inaugurated last summer, according to WPB.

"The current results of the fat salvage campaign," said Paul C. Cabot, director of WPB's salvage division, "are extremely gratifying in view of the fact that meats and fats have been rationed since March. Indeed, it would not have been surprising if collections had fallen off after rationing instead of increasing steadily. However, we must remember that this improved collection status is just a step in the right direction; the 7,959,269 lbs. of fats collected in May is not yet 50 per cent of our quota of 16,667,000 lbs. per month."

QMC CENTER IN CLEVELAND

Extending the market center system for the purchase and handling of food supplies for the armed forces into the northern Ohio region, the U. S. Army Quartermaster Corps shortly will open a market center office in Cleveland. The new office will bring to 38 the number of centers operated by the Quartermaster Corps in various parts of the country, in addition to field head-quarters in Chicago.

EXCESSIVE PRESSURES CUT TIRE SERVICE

ALTHOUGH the average commercial or fleet operator never adjusts tire pressures below standard maximum recommendations to compensate for underload, there seems to be no limit to how much he will increase pressures above standard recommendations (25 per cent to 50 per cent is normal practice) to compensate for overload or in an attempt to correct tire troubles. These observations are made in a new folder issued by the B. F. Goodrich Co. emphasizing excessive pressures as a primary cause of tire failure.

Pressures above the maximum recommended by the Tire and Rim Association almost immediately begin to involve principles of tire construction and design because the cords in the tire body are so constructed and arranged that they will provide a certain amount of stretch and flexibility under a given load at a recommended pressure. If one goes beyond these maximum pressure limits, a number of things may happen, the Goodrich

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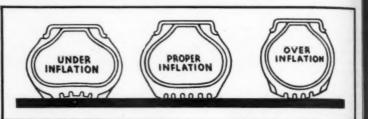
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folder explains, but primarily there is a tendency to offset the safety factors originally built into the tires. The cord stretch may be taken up in resisting the internal pressure, with the result that the tire is more susceptible to bruising and impact breaks. Other types of failures, fast tread wear, etc., also result from excessive air pressure.

The instructive folder maintains that the proper pressure in a tire is minimum pressure adequate to carry the load. A balloon tire should be inflated so that as it rolls along the highway under full load, it will deflect approximately 12 per cent (see below, left). Tires are built to take this deflection; at normal speeds no dangerous temperature build-up should occur.

Since the tire is designed to take this amount of deflection under load, the full tread area is in contact with the road when the tire is properly inflated. Thus full tread contact area is being used (load intensity per inch of tread area is at a minimum), resulting in a slower rate of tread wear and longer mileage. Because the tire does deflect, it provides more cushioning for the vehicle and the load. More important, it has greater ability to absorb road shock and surface irregularities of all kinds.

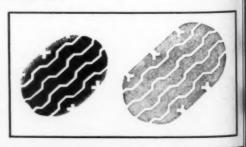
A difference of road conditions alone may mean that different air pressure is required. However, there must always be a balance between air pressure and load, and this balance is deflection, the Goodrich folder points out.

Whether fleet operators are recommending pressures above or below published standards, in every instance it is recommended that they try experimentation on a graduated basis with the final objective of "minimum pressure adequate to carry the load." This alone will provide longest wear and fewer blow-outs, it is claimed.

Blow-outs can be minimized because loads can be reduced or speeds reduced; either will reduce the force of impact. With minimum pressure the tire has the maximum ability to flex and absorb road shock or impact because the shock or impact is distributed over a greater area, as illustrated in the two drawings at right below.

Where friction exists, the rate of tread wear can be decreased and tire life prolonged by making sure that there is maximum contact area. For example, an over-inflated tire or a tire not fully loaded usually wears rapidly in a relatively small area in the center of the tread because of the concentration of stresses in a restricted area.







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Recent War Agency Orders Affecting the Meat Industry



MOVING to provide an adequate supply of cutlery for the most essential civilian, commercial, industrial and household uses, the War Production Board on July 1 issued General Limitation Order L-140-a, which provides for a substantial increase in the volume of professional food processing cutlery to be made available to the meat packing industry and other divisions of the food processing field.

Under the order, boning knives and similar cutlery may be produced up to 225 per cent of the base period output (the year ending June 30, 1941, constitutes the base period). This compares with a former limitation of 100 per cent. The increase was made necessary, WPB explained, because of changes during the past year in methods of processing and preparing meats for the armed forces. Stepping up of the food program has resulted in an estimated 100 per cent increase in cutlery requirements for food processors serving industrial and other civilian demand.

The new order limits the number of patterns of cutlery which may be produced under the permitted lines, restricts blade lengths of some types of knives and prescribes minimum specifi-

cations for the hardness of knife blades and sharpening steels. Other provisions of the order concern pocket cutlery, professional kitchen cutlery and allied items.

Other recent orders and statements by the War Production Board, Office of Defense Transportation, Office of Price Administration and other war agencies, which are of interest to the meat packing and sausage manufacturing industry include the following:

FREON.—Operators of essential refrigerating and air conditioning systems will find Freon refrigerant more available in July than in June, according to WPB. The amount of Freon which may be allotted to the restricted list of essential users under General Preference Order M-28 is only 22 per cent less than the amount distributed to all users of the refrigerant in July, 1942, WPB said.

BOILERS.—WPB Limitation Order L-299, effective July 1, provides that power boilers, except those for locomotive or marine service, may not have a greater metal thickness or quantity of steel than needed to meet the minimum thickness requirements of the American Society of Mechanical Engi-

neers Boiler Construction Code, Boilers affected by the order are those for a design pressure over 15 lbs. per sq. in.

BRISTLE-New provisions affecting imported and domestic pig and hog bristle are contained in General Preference Order M-51, as amended, effective July 30. The amended order permits limited use of imported bristle in manufacture of paint brushes and other types of brushes for maintenance, repair and operating purposes. Bristle from China, India and Russia may be imported only by Defense Supplies Corp.; imports of all other varieties of pig and hog bristle are subject to General Import Order M-63. The order also provides that purchases of unprocessed domestic bristle from slaughterhouses can be made only by processors authorized in writing by WPB. To obtain authorization, processors must submit samples of their products dressed according to WPB specifications, and must file a detailed statement. Domestic dressed bristle can be purchased only by Defense Supplies

TIN COATING.—General Preference Order M-43—a, controlling the use of tin, has been revoked and Order M-43 has been amended to permit the use of tin for retinning articles of equipment which come into actual contact with food. Section of the regulation covering this use of tin now reads, in part, as follows:

"(1) To coat or retin articles of

BY SAVING YOU TIME

Pesco Service CAN SAVE YOU MONEY

Meat is important to the war effort.

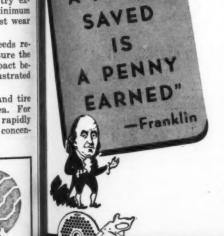
Shops are crowded with human

Meat is important to the war effort. Shops are crowded with buyers these days and meat merchants are busy supplying food for industrial and other workers. Therefore, every minute meat merchants save is important.



Benjamin Franklin, thrifty business man that he was, would have appreciated the time and money-saving value of Pesco Saw and Grinding Service.

Investigate Pesco service today. Find out how it can save you time and money as well. Write for complete information.



PITTSBURGH-ERIE SAW CORPORATION

4020 LIBERTY AVE., PITTSBURGH, PENNSYLVANIA BRANCH FACTORIES . . ST. LOUIS . . LOS ANGELES equipment used in the process or handling of meat in the meat-packing industry, to the extent that any such article comes into actual contact with meat. The equipment intended to be covered by this provision includes, but is not limited to: bacon combs, hangers, metal molds, shovels, forks and scoops for handling sausage and cooking utensils."

SHIPPING CONTAINERS.—A preference rating of AA-1 is assigned to canned meats, fish and poultry for the acquisition of wooden and fibre shipping containers under the provisions of Preference Rating Order P-140, as amended recently by WPB. Fresh meat, meat products and lard are given a rating of AA-3 under the amended order, which was issued to facilitate acquisition of shipping containers for materials important to the war effort. Preference ratings assigned under the amended order may be applied or extended to any unfilled order for shipping containers or parts placed prior to February 24, 1943.

MOTOR VEHICLES. — ODT has amended General Order 21 to permit commercial motor vehicle operators to use their vehicles without having Certificates of War Necessity on them, in cases where the certificates are in the possession of ODT or OPA. The amendment was effective June 30.

Invest in Victory! Buy War Bonds!

Council Says Meat Management Program Must Continue

Action to avert an impending catastrophe in the supply of meat for American armed forces, our fighting allies and civilian population was urged this week by the Live Stock and Meat Council at its meeting in Chicago. The council, which is made up of representatives of more than 100 of the major livestock producing, marketing, farm and processing groups of the country, including the American Meat Institute, said in a statement that "providing ample meat for the armed forces, working civilians and our allies so as to prosecute effectively the war effort and safeguard the health of the nation is possible only through the effective and continued application of the meat management program being undertaken by the recently established War Meat Board. This program calls for the practical balancing of demand against available supplies." The council added:

Sound Management Needed

"Although the demand and urgent need for meats is the greatest ever known, there are sufficient cattle, sheep and lambs on the ranges and hogs in the Corn Belt to furnish adequate meat for all if a sound management program is followed in feeding, orderly movement to markets, slaughtering, processing and distribution of the meat as meat products.

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"Interference with the operation of the War Meat Board or injection a subsidies and live animal ceilings an certain to result in livestock liquidation, followed by insufficient meats to the fighting forces."

B. B. Brumley of McComb, O., president of National Live Stock Produce Association, said, "After costly nation wide campaigns to induce farmers to h crease production of meat animals, the livestock numbers are now the greates of record. Apparently, some government officials now feel that feeding grains to livestock is a wasteful proces and that the nation's diet should me largely consist of cereals and grame This will not only result in heavy finan cial losses to farmers through liquid tion of livestock and thus adversely at fect the agricultural and national ecoomy but, of greater importance, wi result in a sustained meat shorten which will, as ample scientific research points out, threaten the health of the nation at a time when it should be

"A reasonable share-the-feed program will permit the preparation of livested for market, removal of restricted grain production and the elimination of the limiting factors of labor, supplies an machinery will enable farmers to produce sufficient grain to insure the metion an adequate supply of meat, milk poultry and eggs."



PRAGUE POWDER

A cure with a reputation.

Can be used for everything

—Hams, Bacon, Sausage.

THE GRIFFITH LABORATORIES, INC

CHICAGO . TORONTO . NEWARI

KOLD-HOLD

TRUCK REFRIGERATION

Provides a Cooler-Room on Wheels—Eliminates Slime.
Loss of Bloom, Trimming — Operates Economically;
Less Than a Dime a Day—Assures Predetermined Body
Temperatures—Lasts a Lifetime; Guaranteed 10 Years
— Keeps Truck Bodies Clean, Sweet, Dry, Odorless—
Permits Longer Runs—Increases Sales by Keeping Meat
Clean, Cold, Hard — Requires Little Space; Is Light in
Weight. Send Now for Complete Details.

KOLD-HOLD MANUFACTURING CO.
429 North Grand Avenue Lansing, Michigan
Chicago Office: 201 N. Wells New York Office: 1819 Broadway

Lard Yields Decline as Heavier Cuts are Made

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The recent agreement by the Food Distribution Administration and the Office of Price Administration to coperate in the enforcement of the meat production and price regulations of the two agencies, with particular emphasis on the rules covering the trimming of fat pork cuts under RMPR 148, has focussed attention on the decline in percentage lard yields in recent months.

Apparently, packers generally have been cutting to favor the meat product rather than the tank, leaving a greater than usual amount of fat on the pork cuts; some of this fat may be trimmed by the retailer but much of it is going on to the consumer and is wasted.

Leaving fat on the cuts has tended to reduce lard production at a time when all fats and oils are badly needed by the United States. The following table shows the average live weight and percentage pork and lard yields of hogs slaughtered under federal inspection during the first four months of 1943 and yearly averages for earlier periods:

Period	Average live weight lbs.	Lard yield per 100 lbs. live weight lbs.	Pork yield per 100 lbs live weigh lbs.
Annual avg	e.		
1933-37 1938 1989 1940	231 226 233 235 232 241 245	15.3 12.6 12.3 13.1 13.1 13.6 13.1	54.6 57.5 58.0 57.2 56.6 56.7 57.3
Monthly av	ge.		
November	241 245 249	11.8 11.9 13.0	58.3 58.9 56.6
January February March	252 252 253 254	13.1 12.6 11.6	58.0 58.5 59.9 59.3

Under the new plan meat inspectors and graders of the livestock and meat branch, FDA, will assist in enforcing the regulations covering the trimming of fat pork cuts under RMPR 148.

Meat on Consignment

(Continued from page 14.)

not interested in going into the retail business and retailers are not desirous of operating slaughter houses. Such practices, as OPA well knows, will only confuse the situation more; for the slaughterer and wholesaler do not know the retail business nor does the retailer know the slaughtering business. It is a deliberate attempt to create a greater maddle and deny the housewife meat.

"My plan, which is a generally accepted one in any business, will keep the retailer in business, destroy the 'black market,' keep down inflation, give to certybody the actual cost of production and, above all, will permit the steady few of meat to the consumer."

Salient provisions of the contract between the slaughterer and retailer indade:

The consigner agrees to deliver to the consignee from time to time and the consignee agrees to accept such quantities of beef and offal as the consignor shall see fit.

The consignee shall be permitted to sell such meat to consumers, but not for resale, and it is expressly agreed that in no event shall the selling price to consumers exceed the retail price schedules of OPA.

The consignee must post a large sign in his store stating: "All meats sold in this store have been consigned for sale to consumers. . . ."

Consignee must agree to deliver meat to consumers only on the surrender of ration points and all sales must be on a cash basis. Proceeds shall be the property of the consignor and be deposited in a special account for him.

CONGRESS RECESSES; ROLLBACK-SUBSIDY STILL IN EFFECT

A resolution extending the life of the Commodity Credit Corporation for six months was sent to the President on July 8 shortly after Congress recessed until September 14. The bill carried no subsidy prohibitions, which means that the rollback-subsidy program will continue in effect for meat for at least 2½ months.

A Senate attempt to force the corn price ceiling from \$1.07 to \$1.40 a bushel also failed at the last moment.

"So Little can Save so Much"-



"Before we used EXACT WEIGHT SCALES and made a few simple changes in our production line, we had a 50,000 lb. packaging shrink per year in our plant. It's remarkable how so little in the way of sound planning and the right equipment for the job can save so much," says a Wisconsin Meat Packer.

A very true statement indeed. Such items as eliminating waste motion, cutting fatigue for operators and using equipment especially built for the task are important in volume production and profitable operation. Let us tell you more about our part in the job of meat packaging.

THE EXACT WEIGHT SCALE COMPANY

400 West Fifth Ave., Columbus, Ohio Dept. F, Toronto, Canada

Exact Weight Scales

The National Provisioner-July 10, 1943

Thiamine Research

(Continued from page 15.)

the acidity from changing during the experiments. Solutions were also made up in which no buffer salts were present. The acid range of pH values from 1 to 7, and the alkaline range of pH 7 to 10 were included. Portions of these thiamine solutions were then heated for one hour in a boiling water bath.

By means of analyses made both chemically and spectrophotometrically, it was found that the percentage of thiamine destroyed depended not only on the pH value (acidity or alkalinity) but also on the kind of salt present. For example, at pH 5.4 (slightly acid), it was found that all of the thiamine was destroyed when borate salts were used, 57 per cent when no buffer salts were present, 7 per cent in acetate buffer, and only 3 per cent was destroyed phosphate solution. At pH 8.3 (slightly alkaline) the thiamine was completely destroyed during one hour's heating in all the solutions described shove

These results, based on about 200 thiamine analyses, show definitely that the destruction of thiamine during heating depends not only on the acidity or alkalinity of the system, but also on the type of substances present.

STABILITY OF THIAMINE TO HEAT, II. EFFECT OF MEAT CURING INGREDIENTS IN AQUEOUS SOLUTION AND IN MEAT, was covered in a paper by D. A. Greenwood,

B. W. Beadle, and H. R. Kraybill.

Cured meats are consumed in large quantities by men in the armed forces and by civilians. The purpose of this study is to report the effect of heating pure thiamine solutions and meat in the presence of the ingredients commonly used to cure meats (sodium chloride, sodium nitrate, sodium nitrite, sucrose, and dextrose).

When aqueous solutions of pure thiamine were heated in the presence of sodium chloride or sodium nitrite or in the presence of both salts in concentrations used to cure meat, there was a significant loss of thiamine.

The heating of lean pork muscle in the presence of curing ingredients (sodium chloride, sodium nitrite, sodium nitrate, glucose and sucrose) singly and combined in concentrations found in cured meat did not cause a significantly greater loss of thiamine than was observed when pork muscle was heated in the absence of curing ingredients.

The loss in thiamine during heating of lean pork for one hour, at 98° C., in the absence of curing ingredients, ranged from 16.5 per cent to 18.0 per cent, and in the presence of curing ingredients from 16.5 per cent to 21.1 per cent.

Packers having used machinery and equipment to sell, and those wishing to buy, can get together through the classified ads. See page 42.

Book Reviews

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TEXT-BOOK OF MEAT HYGIEM.—Published by Lea & Febiger, Philadelphia. 468 pages. Price \$5.50. Writted by the late Richard Edelman, Ph.D. Revised by John R. Mohler, A.M. V.M.D., D.Sc., Chief, U. S. Bureau of Animal Industry, and Adolph Eichhond D.V.S., Director, Animal Disease Sation, U. S. Bureau of Animal Industry.

The eighth edition of this important work is particularly timely, owing a the increased demand for animal foot products during wartime. In each succeding edition of the book, it has been the aim of the authors to incorporate new material in order to bring it fully up to date. The present edition esporaces a complete revision of the chapter on the endocrine glands, with a brief review of the vitamin contents of meats of various species of animals.

Chapters of particular value include those on morphology and chemistry, aputrefactive changes and on the infestion of meats by saprophytic plants and animals. The chapter on the history of meat hygiene will serve well as the basis of a better understanding of veterinary medicine as an utilitarian art. The text is a valuable reference book for public health officials and those engaged in the processing of meats and meat food products. A new feature of this edition is the appendix which contains valuable livestock statistics.

Food for VICTORY

Moves Fast on Clean—
Sanitary—STANDARD STAINLESS





General Offices: North St. Paul, Minn.



LOOK OUT

for "LIMPING" TRUCKS
Hold a caster inspection.

Replace with Service. Minutes saved, right down the line, ADD UP BIG. Fatal breakdowns are forestalled, too.

ForgeWeld, the Service Ace

> CAPACITIES: Reular Duty to 3,600 lbs. per sel heavy Duty 5,000 to 8,000. Droporgod ½" thick top plate with inlegral king pin. Deersije SAE 1045 steel axie with Hyat's basring. Swived ball bearing of twin circles in hardened saceways (Brinell 250).



The Service Caster and Trest is District of Demestic

710N. Brownswood Art., Abi Mich. Eastern Factory: 445 Somervillo Ave., Somerv (Boston), Mass. Teronto, O ada: United Stoel Corporal Ltd., Canadian Licesses.



Curbing Black Markets

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adjust the quotas where they were established incorrectly. THIS IS AN URGENT JOB WHICH MUST BE COMPLETED AS QUICKLY AS POS-SIBLE. Once the review has established a sound base for both permits and quotas, there is the continuing compliance job of checking to insure that slaughterers keep within the quotas assigned to them."

Power was originally given to county war meat committees to issue all permits. The procedure outlined in this memorandum, however, limits issuance of permits to cases involving farm slaughterers whose permits cover less than 300 lbs. of meat or three head of livestock. In cases of large farm slaughterers and butchers, the area supervisor issues the permits after reviewing recommendations by the county war meat committee, and permits for local slaughterers are issued by the state War Board after reviewing recommendations of the county committee and the area supervisor.

This memorandum of June 22, 1943, goes into the type of evidence required of local slaughters and butchers, gives sample form letters for reducing or cancelling quotas, and even sets out "flow charts" which graphically describe all procedures within the state organizations.

A later memorandum of June 30, 1943, sets procedure for custom slaughter permits, custom-slaughterers having been brought under FDO 27 by Amendment 4, unless already registered under the Meat Restriction Order, or the local slaughtering section of FDO 27.

Warning to War Boards

The latest memorandum, dated July 8, 1943, gives technical instructions for dealing with applications for permits and petitions for increases in quota. In the introductory part of this memorandum, the War Food Administrator says:

"The War Boards have been assigned portant functions in connection with the issuance of permits and the review of petitions. The success of the meat control program is largely dependent pon the handling of these functions in uch a way that the basic objective of Food Distribution Order No. 27 will be attained. It should be kept in mind hat the supplies of meats needed by the rmed forces and lend-lease are purhased almost entirely from slaugherers having federal inspection. There-iere, the issuance of permits and inreases in quota bases and quotas to laughterers who come within the prorisions of Food Distribution Order 27 and who do not have federal inspection has the effect of diverting meat supplies rom the channels through which govrnmental purchases must be made. extreme care should be taken to restrict he issuance of permits and increases in otas to those cases in which the aplicant is clearly entitled to a quota ase and to a quota under the provi-

sions of Food Distribution Order No. 27."

This brings us up to date on steps that have been taken in Washington to eliminate the "semi-legal" slaughterer. It also brings us to the point where the legitimate packer can take some steps locally to wipe out some of the "fly-by-night" operators who are siphoning off his livestock supplies, feeding the black market, and depriving both fighting forces and civilians of vital food.

First of all, the nearest salaried official charged with enforcing the meat program is the area meat marketing supervisor. This official will probably be found to have several counties under his jurisdiction, and every legitimate packer should contact and become acquainted with this official.

If a county war meat committee has not been organized in your county, you have a right to ask your county War Board and your area meat marketing supervisor why this has not been done. If the state War Board has not passed on the instruction referred to above, you should—together with other interested packers and consumer organizations—insist that organization be undertaken promptly.

In most cases, however, it will be found that local organization has been completed and that permits are being re-examined as fast as possible. Here, the trouble will usually be found in the fact that the county war meat committees are forced to depend on evidence submitted by the persons applying for permits. Naturally, a person who will willfully violate sanitation rules, price ceilings and other regulations, will not hesitate at perjury, and the local authorities are not equipped to investigate every case thoroughly.

It is the duty, therefore, of any packer who knows of violations of the regulations, to call these violations to the attention of the county war meat committee in such a way as to assure proper investigation before the undeserved permit is re-issued.

For example, FDO 27 requires that no permit shall be issued to a local slaughterer or butcher unless he has provided minimum sanitary facilities. These are described as follows:

"The term 'minimum sanitary facilities' means a structure that is reasonably fly and rodent-proof with ample light and ventilation, which has concrete or comparably sanitary floors with adequate drainage system, and is provided with clean water, and which, together with all equipment, is in a clean and orderly condition. Such structure must be a reasonable distance from stables, barnyard, hoglot, refuse heap, privy, or other source of fly breeding or contamination."

Therefore, any legitimate packer who knows of a case where such sanitary facilities are not provided will serve the nation's interest by seeing that full information is placed before the county war meat committee. The same principle might well be applied to all other requirements of FDO 27.

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TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann 2021 GRACE ST., CHICAGO, ILL. THE EXECUTIVE WHO STOPS TO THINK .



Knows that "10% for War Bonds isn't enough these days"

Workers' Living Costs going up... and Income and Victory Tax now deducted at source for thousands of workers...

Check! You're perfectly right . . . but all these burdens are more than balanced by much higher FAMILY INCOMES for most of your workers!

Millions of new workers have entered the picture. Millions of women who never worked before. Millions of others who never began to earn what they are getting today! A 10% Pay-Roll Allotment for War Bonds from the wages of the family bread-winner is one thing—a 10% Pay-Roll Allotment from each of several workers in the same family is quite another matter! Why, in many such cases, it could well be jacked up to 30%—50% or even more of the family's new money!

That's why the Treasury Department now urges you to revise your War Bond thinking—and your War Bond selling—on the basis of family incomes. The current War Bond campaign is built around the family unit—and labor-managements be programs should be revised accordingly

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For details get in touch with your look War Savings Staff which will supply you with all necessary material for the proper presentation of the new plan.

Last year's bonds got us started—the year's bonds are to win! So let's all nize our sights, and get going. If we all put together, we'll put it over with a bang!

This space is a contribution to America's all-out war effort by

THE NATIONAL PROVISIONER



you've done your bit ... now do your best!

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VIOLATORS OF PERMIT ORDER ARE PENALIZED

Permanent revocation of the slaughter permits of 22 Illinois and Wisconsin seal slaughterers and butchers who sere operating in violation of FDO 27 was announced this week by the Chicago regional office of FDA. Last weekend a Mississippi farmer and restaurant sentence for violation of the order.

Total slaughter affected under the illinois-Wisconsin revocations amounts to more than 6,442,000 lbs., dressed weight, based on the quotas allowed the 22 permit holders for 1943. Nearly all of their meat was ear-marked for Chicago consumers.

Permanent suspension of the ten Wisconsin slaughterers was based on alleged falsification of 1941 slaughter figures, upon which the permits were issued. Temporary suspensions were issued against the ten permit holders.

The Mississippi farmer and restaurant operator, Theologus Grillis of Jackson, pleaded guilty in U.S. district court to a charge of killing livestock without a permit and was fined \$5,000. In addition, he was given a six-month jail sentence, which was suspended on condition he pay the fine. He was placed on probation for six months.

In announcing the court's decision, WFA officials served notice that violations of the livestock slaughter permit order, Food Distribution Order No. 27, will be investigated thoroughly and that those found guilty will be brought to speedy justice.

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Northwest Packers May Exceed Quotas on Lamb

Commercial slaughterers in California, Oregon and Washington will be permitted to deliver for civilian use during July, an additional quantity of lamb and mutton sufficient to bring total July deliveries up to approximately 110 per cent of the average monthly deliveries during the third calendar quarter of 1941, according to a WFA statement issued this week.

In all other states, the civilian distribution percentage remains at 80 per cent on lamb and mutton. Commercial slaughterers are those whose quota bases exceed 2 million lbs. of meat per year.

The regional quota relaxation is contained in Amendment 1 to Director Food Distribution Order 61.1. Officials pointed out that the quota increase in the three states is designed to facilitate the marketing and slaughter of the large lamb crops in that area where additional meat supplies are needed badly and also to relieve transportation difficulties.

MARGARINE PROBLEMS

Wartime problems of the margarine manufacturers were discussed at a meeting of the margarine industry advisory committee in Chicago recently. Discussion involved estimates of supply and demand, and necessary percentage allocations of corn oil, soybean oil, peanut oil, and cottonseed oil to margarine manufacturers; lend-lease purchases of

finished margarine, and expeditious movement of tank cars.

Proposed amendments to Food Distribution Order No. 42 to permit ex-quota use of fats and oils in manufacturing margarine for sale to domestic post exchanges of the Army, Navy, Marines, and Coast Guard, were explained by W. J. Crutcher of FDA. This demand may make necessary some reductions in edible fats and oils quotas for margarine manufacturers.

Committee members from the industry in attendance included: J. W. Dickinson, John F. Jelke Co.; W. S. Dorset, Interstate Cotton Oil Refining Co.; C. B. McCord, Shedd Products; W. T. Coughlin, Wilson & Co.; J. M. Mock, Southern Margarine Co., Inc.; C. G. Wright, Kraft Cheese Co.; and G. C. Spitzmiller, Best Foods, Inc.

STUDY PROTEIN IN FEEDS

Substitution of vegetable protein concentrates for such animal protein feeds as are unavailable or prohibitive in cost under present conditions is possible, provided that proper adjustments are made in the ration to correct vitamin and mineral deficiencies thus incurred. This is the general conclusion of a new report, "Is Animal Protein an Essential Constituent of Swine and Poultry Rations?" issued by the committee on animal nutrition of the National Research Council.

Prepared by H. H. Mitchell, the report emphasizes that the great effectiveness of animal protein concentrates in promoting maximal production in swine, and particularly in poultry, is not due primarily to their protein constituents, but to their higher content of certain vitamins, calcium, phosphorus and possibly some of the micro-nutrients. When such substitutions are made, according to the report, the protein content of the ration should be raised by one-fourth to compensate for less efficient protein utilization.

FLASHES ON SUPPLIERS

MEYERCORD CO.—In a current series of advertisements, this company is emphasizing the importance of all signs, commercial and non-commercial, as a source of information to the public. Initial copy poses the question: "If all the signs in the world were taken down tonight . . . what would happen tomorrow?" An illustration of a typical street intersection suggests the chaotic conditions that might result if there were no signs.

COCHRANE CORP.—Cochrane Corp. announces the appointment of the Metrol Co., Detroit, headed by Robert A. Wright, as flow meter representative for the Detroit territory. The firm also announces the appointment of the Bushnell Controls & Equipment Co., Los Angeles, headed by B. O. Bushnell, as Cochrane representative.



MEMBERS OF FATTY ACID INDUSTRY ADVISORY COMMITTEE

Members of the Fatty Acid Manufacturers Industry Food Advisory Committee, photographed at a recent meeting, include D. L. Delaplane, Swift & Company (third from left, nearest table), D. L. Weatherhead, Darling & Co., and L. J. Phillips, Armour and Company, who are seated successively at Mr. Delaplane's left. On the opposite side of the table are Stanley Goranflo, Wilson & Co. (third from right, next to table), and Edw. W. Freundt, Armour and Company (far right).

STOCKS AT SEVEN MARKETS

Further gains were registered in the holdings of meat and lard at the seven leading markets during June and totals on June 30 showed a substantial increase compared with a month earlier. Holdings of lard showed a greater gain than all meat totals. This increase was due, to a great degree, to the increased hog slaughter during the past couple of months.

Total holdings of lard on June 30 amounted to 49,655,300 lbs. compared with 26,937,834 lbs. a month earlier and 35,549,306 lbs. on the corresponding date a year ago. While the storage of P. S. lard increased from 9,819,214 lbs.

on May 31 to 15,187,941 lbs. on June 30 holdings of other lard at 34,467,359 lbs. were more than double the total in storage on May 31 and almost treble the June 30, 1942 total of 11,801,164 lbs.

Storage stocks of S.P. meats on June 30 showed a reduction compared with a month earlier with the total at 74,415,131 lbs. compared with 87,451,557 lbs. on May 31, 1943 and 91,219,599 lbs. on the corresponding date a year ago. Total holdings of all types of S.P. meats individually showed reductions from a month ago.

On the other hand holdings of D.S. meats showed a sizable increase over a month ago and a year ago. On June 30 46,262,544 lbs. of D.S. meats were held in storage compared with 30,951,069 lbs.

a month ago and 35,298,759 lbs. a ye ago. Holdings of D.S. bellies on June at 22,066,265 lbs. compared with 1980,371 lbs. on May 31 and 22,163,3 lbs. on June 30, 1942. D.S. fat backs; storage on June 30 totaled 24,196,2 lbs. compared with 15,970,698 lbs. month earlier and only 13,765,398 lbs. year ago.

Other cut meats in storage totals 21,241,389 lbs. on June 30, 1940 cm pared with 16,537,711 lbs. a month as and 24,277,551 lbs. on June 30, 1942

Stocks of provisions at Chican Kansas City, Omaha, St. Louis, East & Louis, St. Joseph and Milwaukee, a June 30, 1943, with comparisons a especially compiled by THE NATIONA PROVISIONER

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I ROVISIONER.			
	June 30, 1943 lbs.	May 31, 1943 Ibs.	June 10, 1942 liu.
Total S.P. meats	74,415,131	87,451,557	91,219 50
Total D.S. meats	46,262,544	30,951,069	35,928,79
Other cut meats.	21,241,389	16,537,711	24,277.30
Total all meats.	141,919,064	134,940,337	151,436,90
P.S. lard		9,819,214	23,748.16
Other lard	34,467,359	17,118,620	11,801.19
Total lard		26,937,834	35,549,36
S.P. reg. hams	5,783,285	6,709,651	13,489,60
S.P. skinned			
hams	25,788,939	31,082,440	30,670,63
S.P. bellies	40,977,479	47,355,675	44, 221, 85
S.P. pienies		2,303,791	8,437,411
D.S. bellies	22,066,265	14,980,371	22,163.30
D.S. fat backs	24, 196, 279	15,970,698	13,765,39

FATS USE REDUCED

January-April, 1943, production of creamery butter, margarine, federally inspected lard and rendered pork the and shortening other than lard was if per cent greater than in the corresponding period a year ago, according to The Fats and Oils Situation. Domestic disappearance, however, was only four per cent greater. Government purchases of these fats were substantially larger this year than last, and reported stocks increased in the 1943 period instead of decreasing as in 1942.

The greatest increases occurred in production and disappearance of margarine; production and consumption dishortening other than lard also increased materially. There was a slight increase in production of creamer butter and a slight decrease in the output of inspected lard. Disappearance doth butter and lard was smaller in this period than during the corresponding months of 1942.

PRODUCTION AND CONSUMPTION OF ALL MEATS EXCLUDING LARD. AND POPULATION, UNITED STATES, 1899-1942 POUNDS POPULATION BILLIONS 160 21 Population July 1 a 140 19 Total production 120 17 15 100 80 Total consumption 13 60 POUNDS POUNDS Per capita consumption * 150 150 130 130 110 1935 1910 1915 1920 1925 1930 1905 *EXCLUDES RELIEF DISTRIBUTION OF MEATS IN 1984 AND 1988 A INCLUDES THE ARMED PORCES DATA FOR 1948 ARE PRELIMINARY

Total meat production in 1942 established a new high record of nearly 21.5 billion lbs., 2 billion lbs. more than in 1941 and 4.8 billion lbs. more than the 1931-40 annual average. More than half of the increase over 1941 was pork, but total output of beef and veal and of lamb and mutton also were substantially larger and at record high levels. Domestic consumption of meat, including that used by the armed forces, was the largest on record, but per capita consumption by the civilian population was a little smaller than during the preceding two years. Total meat production in 1943 is expected to exceed that of last year, but because of the large military and lend-lease needs supplies for civilians will be smaller. (Chart by U. S. Department of Agriculture.)





ARMY, NAVY LEND-LEASE

Wise Packers Choose Cahn Stockinette Bags, Tubing

BEEF & BEEF CUTS NEED PROTECTION!

* Buy U. S. War Bonds and Stamps

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out 33	Tallows & Greases 34
Carlet Provisions33	Vegetable Oils 35
Lard 37	Hides36
L. C. L. Prices 32	Livestock

Hogs and Pork

lbs. a yes on June 1 with 14 22,163,38

at backs i 24,19627 698 lba. 5,398 lba.

age totale 1940 cm month a

30, 1942 Chicago

is, East & vaukee, arisons ; NATIONAL

35, 22, 23 69 35, 92, 23 11 24, 27, 23 37 151, 436, 8 14 23, 748, 16 120 11, 891, 16 34 35, 549, 36 51 13, 489, 8

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, federally l pork fat

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ling to The

mestic dis ly four pe rchases o

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stocks in tead of de ccurred i

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Stamps

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HOGS

Chicago hog market this we	ek: Most
hogs sold 25@35c under the	close of
last week.	Week
Thurs.	ago
Chicago, top\$14.10	\$13.95
4 day av 13.70	13.45
Kan. City, top 13.70	13.55
Omaha, top 13.35	13.35
St. Louis, top 14.00	14.00
Corn Belt, top 13.35	13.30
Buffalo, top 14.75	14.60
Pittsburgh, top 14.40	14.25
Receipts-20 markets	
4 days375,000	472,000
Slaughter-	
27 points*931,914	903,978
Cut-out 180- 220	0- 240-
results220 lb. 240 l	lb. 270 lb.
This week — .73 — .9	6 -1.13
Last week567	1 -1.05

PORK

Unicago cariot pork:	
Green hams, all wts 20 % @21 ½	20% @21%
Loins, all wts 19 1/4 @ 22 3/4	1914@22%
D.S. Bellies, all wts 15 1/4	151/4
Pienies, all wts 19%	1934
Reg. trim'ngs 171/4	171/4
New York:	
Loins, 8-10 lbs.—25 1/4 @28	3/4
Loins, 10-12 lbs25 1/4 @283	Y4.
Loins, 12-15 lbs. 23 % @271	4

Loins, 16-22 lbs.—2234 @2614 Shldrs., skinned 8-12 lbs. 24 1/4 @ 27 1/4 Boston Butts

Lard-Cash13.80b 13.80b Loose12.80b 12.80b Leaf 12.371/2 b 12.37 1/2 b

*Week ended July 2.

Cattle and Beef

CATTLE

Chica	go c	attle	mar	ket	this	week:
Steers	and	year	rlings	W	rere	mostly
steady.	Cows	were	very	une	ven.	
						Week

	Week
Thurs.	ago
Chicago steer, top\$16.90	\$16.00
4 day avg 15.45	15.40
Kan. City, top 16.00	16.25
Omaha, top 15.60	16.00
St. Louis, top 15.25	15.25
St. Joseph, top 16.00	15.25
Bologna bull, top 14.50	14.25
Cutter cow, top 10.00	10.00
Canner cow, top 9.00	9.00
Receipts—20 markets	
4 1 140 000	100 000

4	days	0				0			.1	49,0	000	16	6,0	000)
Sla	ughte	r.	_	_											

27 points*109,800

Steer carcass, good 700-800 lbs.

Chicago\$19.00@20.50	\$19.00@20.50
Boston 20.00@22.00	20.00@22.00
Phila 20.00@22.00	20.00@22.00
New York. 20.00@22.50	20.00@22.50
D N1	

141/4

Dr. canners, Northern all weights..12%

Cutters,	
all weights12%	141/4
Bologna bulls,	
all auto 107/	1 5 9/

*Week ended July 2.

Chicago prices used in compilations unless otherwise specified.

JUNE SLAUGHTER

Cattle								. ,		*	,			707,905
Hogs													5	,649,942
Sheep													1	707,905 ,649,942 ,593,675

By-Products

HIDES

	Thurs.	Week ago
Chicago hide m	arket active.	
Native cows	.151/2	.151/2
Kipskins	.20	.20
Calfskins	.231/2@27	.231/2@27
Shearlings	2.15	2.15

TALLOW, GREASES, ETC.

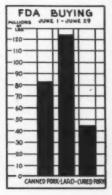
New York tallow quiet.	
Extra 8.621/2	8.62 1/2
Chicago tallow strong.	
Prime 8.621/2	8.62 1/2
Chicago greases unchanged.	
A-white 8.75	8.75
New York greases firm.	
A-white 8.75	8.75
Chicago by-products:	
Cracklings 1.21	1.21
Tankage, unit ammo. 5.53	5.53
Blood 5.38	5.38
Digester tankage	
60%71.04	71.04
Cottonseed oil,	
Valley	.12%n

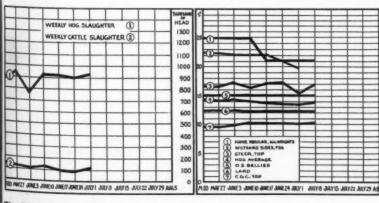
BUSINESS INDICATORS

Wholesale Prices	(1926=	100)
	ne 26 943	June 27 1942
All commodities1		98.4 99.3
Prices (1926=100)	Mar. 1943	Mar. 1942
Farm Products	122.8	102.8

PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers. canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.





MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE	FRESH	MEATS
†C	nes Beef	

	July 8, 1943
	per lh.
Steer, hfr., choice, all wts	 21
Steer, hfr., good, all wts	 20
Steer, hfr., commer., all wts	
Steer, hfr., utility, all wts	
Cow, commer. and good, all wts	
Cow, utility, all wts	
Hindquarters, choice	
Forequarters, choice	
Cow hindquarters, good and commer	
Cow forequarters, good and commer	 17

+BEEF CUTS

IBEEL COID
Steer, hfr., short loins, choice33
Steer, hfr., short loins, good
Steer hir short loins commer 95%
Cow, short loins, good and commer
Steer, hrr., short loins, utility. 2273 Cow, short loins, good and commer. 25% Cow, short loins, utility. 22% Steer, helfer round, choice. 22%
Steer, heifer round, choice
Steer, heifer round, commer
Steer, heifer round, utility
Steer, hfr., loin, choice
Steer, hfr., loin, good 23 %
Cow loin good and commer 2314
Cow loin utility 2014
Cow round, good and commer
Com sound ntility 151/
Steer heifer rib choice
Steer heifer rib good 231/4
Steer heifer rib commer
Steer, helfer rib, choice
Cow rlb, good and commer
Com all million 10
Steer hfr sirioin choice
Steer, hfr., sirloin, choice 27 ½ Steer, hfr., sirloin, good 25% Steer, hfr., sirloin, good 25% Steer, hfr., sirloin, commer 21½ Steer, hfr., cow flank, all grades 13½ Cow sirloin, good and commer 21½
Steer hie sirloin commer 2114
Steer hfr. cow flank, all grades
Cow sirloin good and commer 2114
Steer hfr. sow flank, all grades
Steer, hfr., flank steak, all grades24
Cow flank steak, all grades
Steer, hfr., reg. chuck, choice
Steer her reg chuck good 1912
Steer, hfr., reg. chuck, commer
Steer, hfr., reg. chuck, utility
Cow reg. chuck, good and commer18
Cow reg. chuck, utility
Steer, hfr., c.e. chuck, choice
Steer, hfr., c.c. chuck, good
Steer, hfr., c.c. chuck, commer
Steer, hfr., c.c. chuck, utility
Cow, c.e. chuck, good and commer
Steer, hfr., foreshank, all grades
Steer, hfr., foreshank, all grades. 124 Cow foreshank, all grades. 124
Steer, heifer brisket, choice
Steer, heifer brisket, good
Steer, heifer brisket, good
Cow brisket, good and commer
Cow brisket, utility
Steer Peter Drinket, Utility 1-3
Steer, heifer back, good
Cow back, utility
Cow back, good and commer
Steer, hfr. arm chuck, choice
Steer, BIr, arm chuck, good
Cow arm chuck, good and commer
Cow arm chuck, utility
ateer, nr. arm cnucs, good and commer. 174 Cow arm chuck, good and commer. 174 Cow arm chuck, utility. 158 Steer, hfr. short plate, good and choice. 144 Steer, bfr. short plate, commer. and utility. 138 Cow short plate, good and commer. 138 Cow abort plate, utility. 138
steer, hir. short piate, commer. and utility 13%
Cow short plate, good and commer
Cow short plate, utility13%

†Quotations on beef items include permitted ad-ditions for Zone 5, plus 50c per cwt. for local delivery.

Choice carcass			*	*	×	×										*	*	×			. 20	13,
Good carcass .																						
Choice saddles	*		 				×	٠,	*	*	*	*	*	8						6	. 23	1

*Beef Products

Hearts, Type A																	
Tongues, Type A						*				 		*		 		21	ч
Sweetbreads, Type	e	4	Ä.	 										 		22	3/
Ox-tails, under %		lb		 			4.1									7	
Tripe, scalded	٠.			 										 		3	朝
Tripe, cooked															Ī	7	Ú
Livers, Type A																	ŧ,
Kidneys						0					ì	ì			1	10	ij

*Veal Products

Calf live	ers.	Type	A																			.45	38
*Price 500 lbs. tainers, breads,	add	\$0.6 per	25. CW	1	Fe	30	n	pi	ac 5	k 1	b	ng	0	11	it	al R	hi	D	pi	n	g	C	on

**Lamb

.2535
.2385
.2185
.2910
.2135
.2185
.2060
14%
.1260
.1135
.1560
.1435
.985
.860

*Fresh Pork and Pork Products

Reg. pork loins,																		
Picnics																		
Tenderloins																		
Skinned shoulder																		
Spareribs, under	3	11	S.														 	 15
Boston butts, 4	to	8	1	lb	8		a	V									 	 24
Boneless butts,	cel	lla	T	1	r	ln	a.						 					 29
Neck bones																		
Pign' feet																		
Kidneys																		
Livers, Type A.																		
Brains																		
Enra																		
Snouts, lean out																		
Hoads																		
Chitterlings											*	*		*	4	ĸ		 7
*Prices carlot	an	đ	le	nov	20		hi		die	1								

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.,	
parchment paper	26
Fancy skinned hams, 14/16 lbs.,	
parchment paper	28
Picnics, 4/8 lbs., short shank, wrapped.	26
Fancy bacon, 6/8 lbs., wrapped	26
Standard bacon, 6/8 lbs., wrapped	24
No. 1 beef sets, smoked	
Insides, C Grade	46
Outsides, C Grade	44
Knuckles, C Grade	42
and the contract of the contra	24
*VINEGAR PICKLED PRODUCTS	2
THE GAR FICKLED PRODUCT	

Pork feet, 200-lb, bbl. \$22.50 Lamb tongue, short cut, 200-lb, bbl. 28.50 Regular tripe, 200-lb, bbl. 28.50 Honeycomb tripe, 200-lb, bbl. 31.00 Pocket heneycomb tripe, 200-lb, bbl. 34.50

100	mnes			OHA	MILE	Dept
Clear fat						
70- 80	pieces					\$25.00
80-100	pieces					25.00
100-125	pieces					25.00
Clear pla	te pork	. 2	5-85	pieces		23.00
Brisket p	ork					85.00
Plate bee	f					32.50
Extra pla	ite beef					34.00

SAUSAGE MATERIALS

Special lean por	k	ŧ	r	in	n	m	fi	1	Ç H	ı	8	5	9	6							*		.27
Extra lean pork																							
Pork cheek mes	it.														6	 							.17
Pork hearts			*													 							.11
ork livers																							
Boneless bull me	at	t.														 							.17
Boneless chucks																							
hank meat																 							.16
Seef trimmings																 							.14
ressed canners																							
Pressed cutter c																							
ressed bologna	b	n	11	la			Ĺ	ĺ			1		_	ĺ	-		î	1	Ĭ	Ů.	1		12
ongues, canner																							

Ditt onconde
Cervelat, choice, in hog bungs
Thuringer
Farmer41
Holsteiner41
B. C. salami, choice54
Milano, salami, choice, in hog bungs unquoted
B. C. salami, new condition32
Frisses, choice, in hog middlesunquoted
Genoa style salami, choice
Pepperoni
Mortadella, new condition
Cappicola (cooked)50
Italian style hams

DOMESTIC SAUSAGE

(Quotations cover grade AA.)
Pork sausage, hog casings
Pork sausage, bulk
fFrankfurters, in sheep casings
†Frankfurters, in hog casings
Bologna, in artificial casings220
Liver sausage in beef rounds
Liver sausage in hog hings
Smoked liver sausage in bog bungs
Head cheese
New England luncheon specialty
Minced luncheon specialty, choice
Tongue and blood
Blood sausage
Souse
Polish sausage
†Prices based on sone 5, plus \$1.00 per cwt. is sales to retailers and purveyors of meals when no local delivery is made. Prices include being or packaging costs.

CURING MATERIALS

SOUTH MALENIALS	
Nitrite of sods (Chgo. w'hse. stock):	Cwt.
In 425-lb. bbls., delivered	8.75
Dbl. refined granulated	8.00
Small crystals	13 46
Large crystals	24.06
Pure rfd. powdered nitrate of soda	4.00 Dated
Salt, per ten, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	19 78
Rock, bulk, 40 ton cars	8.80
Raw, 96 basis, f.o.b. New Orleans	8.74
Standard gran., f.o.b. refiners (2%) Packers' curing sugar, 250 lb. bags.	8.45
f.o.b. Reserve, La., less 2%	
Dextrose, in car lots, per cwt. (cotton) in paper bags	
	-10
SAUSAGE CASINGS	

SAUSAGE CASINGS			
(F. O. B. Chicago)			
(Prices quoted to manufacturers of	88118	age	(.)
eef casings:		-0	
Domestic rounds, 1% to 1% in., 180 pack	16	0	18
Domestic rounds, over 1½ in., 140 pack			-
Export rounds, wide, over 1\% in. Export rounds, medium, 1\% to	40	0	42
114 in	94	0	95
11/2 in. Export rounds, narrow, 11/2 in.			-
under			26
No. 1 weasands	.05	0	.06
No. 2 weasands			.08
No. 1 bungs	.16	0	.17
No. 2 bungs	.10	@	
Middles, sewing, 1%@2 in	.44	9	
Middles, select, wide, 2@21/4 in.	.50	Œ	.54
Middles, select, extra, 2% @2%	90	0	or
Middles, select, extra, 2½ in. &	.80	0	,89
mp	10	@1	96
ried or salted bladders, per piece:	.10	di.	-012
12-15 in. wide, flat	.08	0	00
10-12 in. wide, flat	.054		
8-10 in. wide, flat	.02%	2	0332
6- 8 in. wide, flat	.02	ä	021
og casings:	.04		rom W
Extra narrow, 29 mm. & dn2	40	0:	45
Narrow mediums, 29@32 mm			.40
Medium, 32@35 mm			2.60
English, medium, 35@38 mm			.70
Wide, 38@43 mm		1	.55
Extra wide, 43 mm	.40	6	.50
Export bungs	22	á	.55
Large prime bungs	.17	6	.20
Medium prime bungs		0	13
Small prime bungs		-	.08%
Middle, per set	.20	0	.21

	SPIC	ES		
(Basis Chicago,	original	bbls.,	bags or Whole	
Allspice, prime Resifted			35	37 39
Powder	*******			41
Cloves, Amboyna . Zanzibar			241/2	41 46 28 43
Ginger, Jamaica, Mace, Fancy Band East Indies	a		1.08	1.22
East & West In Mustard flour, fan	dies Ble	nd		95
No. 1 Nutmeg, fancy B		*****	* *	34 22 73 65 58
East Indies East & West In	dies Ble	nd		56 54
Paprika, Spanish . Pepper, Cayenne .		*****		33 28
Red No. 1 Black Malabar			11	15 10
Black Lampong Pepper, white Sin	gapore		15%	19
Muntok				15

OLLOG MILD HEILDS	Ground
Whole	for Saus.
Caraway seed	1.45
Cominos seed	23
Coriander Morocco bleached 29	4.44
Coriander Morocco natural No. 1 151/2	17
Mustard seed, fancy yellow 25	**
American 10	57
Marjoram, Chilean 51	94
Oregano 20	47

PROVISIONS

The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS
THURSDAY, JULY 8, 1943

REGULAR HAMS

	Fresh or Frozen	S.P.
-10	211/4	24%
-12		24%
-14		24%
-16	20%	24
	BOILING HAMS	
	Fresh or Frozen	S.P.

Y.: \$ 8.75

. Y.: 8.01 12.00 13.00 14.00 4.00 Uniquoted

sausage.)

16 @ 18 40 @ 42

24 @ 5

.05 @ M .05 .08 .16 @ .17 .10 \ .12 .44 @ .45 .50 @ .M

.80 @ .85 .10 @1.25

.08 6 M .05 4 0 .07 .02 4 .03 4 .02 6 .02 4

.40 @2.45

2.60 2.88 1.70 1.55 .40 @1.50 .22 @ 25 .17 @ 20 .11 @ 11 .084 .20 @ 21

4 5

0 41/4 7

78

1 8½ 5½ 6

Ground for Saus 1.45 23

10, 1941

17

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10-12		 										*										2	3	3	1/2			269
12-14		 				,						×										2	3	3	1/2			263
14-16	.,										*	*			,	0			*	,		2	2	7	16			26
16-18		 . ,							*		,	,			,				*	,		2	2	9	Na.			26
18-20		 							×	*	*									,		2	1	9	Na.			25
20-22		 	6 9	. ,	. ,				*	×	•		*					*	×	,		2	1	9	1/4			25
22-24			. ,	. ,	. ,		0				*								*	,		2	1	3	16			25
24-26	×						,	*	*	*					,			×	×	,		2	1	9	1/4			25
25-30		 			. ,						*								*	,		2	1	3	%			25
25/up		 6.	01																	,		2	1	ą	%			25
													9		*	r			,	,	res							

	Fresh or Frozen	S.P
4-6	19%	221/
	19%	221/
8-10		22 1/4
10-12	2 19%	22 1/3
12-14	19%	22 4
Short	shank %c over.	

BELLIES

	(Square Cut Seedless)	
	Fresh or Frozen	Cured
6.8	171/4	2014
8-10	16%	19%
10-12	16%	19%
12-14		181/4
14-16	151/4	1814
16-18	14%	17%
	GREEN AMERICAN BELLIES	

									4	O	۰		9	,	4	2.9			-	Clear	RIF
	*			*					*											151/4	151/4
. :								8				*								151/4	151/4
*	*		*		×		×	*				×								151/4	151/
.,		6.			*						*						,			151/4	15 1/4
	4		*			,				,										151/4	15%
				ĸ		×	×						*					6 .		151/4	15%

D. S. FAT BACKS

6- 8	101/4	101/4 @ 101/
8-10	101/4	101/4 @ 101/
1-12	101/4	1014 @ 104
2-14	10%	10% @11
4-16	10%	10%@11
6-18	111/4	12
8-20		12
1-25	111/4	12

OTHER D. S. MEATS

		OI LIUFGH	CHIEN
Regular plates		101/2	12
Usear plates		914	10%
			10%
Square jowls		11	13
Quotations on green revised MPR No. 148	pork	cuts based or	5 to
MPR 148, effective Ju- cuts, until June 28, 19 MPR No. 148 and amen			d pork revised
and and amen	dmen	ts 1 and 2.	

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

Cash	Loose	Leaf
Saturday, July 313.80b	12.80b	12.371/b
paonogy, July 5	HOLIDAY	
		12.371/2b
Wednesday, July 713.80b	12.80b	12.371/2b
Thursday, July 8 13.80b	12.80b	12.371/ab
Friday, July 9 13.80b	12.80b	12.37½b

Packers' Whalesale Dries

	MUNETS !						
Refined la Kettle ren Leaf, kett Neutral	rd, tierces, d., tierces, le rend., ti	f.o.b. f.o.b. erces,	Chie	ago. ago. Chi	cag	0	 15.05
chortening	tierces, c.	a.f					 16.50

MARKET PRICES

New York

DRESSED BEEF CARCASSES

City Dressed Steer, heifer, choice......22

Steer, heife	good	21
Steer, heife	, commer	19
	utility	
Cow, good	ind commer	19
cres - s - s - s		

The above quotations do not include charges for

wommer.	·····
	KOSHER BEEF CUTS
	heifer, triangle, choice20%
	heifer, triangle, good
Steer,	heifer, triangle, commer
Steer,	heifer, triangle, utility
Steer,	hfr., reg. chuck, choice
Stoor	hfr reg chuck commer 901/
	hfr., reg. chuck, commer

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for keshering plus 50c per cwt. for local delivery.

Steer,	heifer	rib,	choice.												. 25	3/
Steer,	heifer	rib,	good								*				.24	13/
Steer,	heifer.	rib,	commer		 								*		. 22	14
Steer,	heifer	, rib,	utility.						*			*	*		. 20	,
Steer,	heifer	loin,	choice.	*			×			*				×	.31	34
			good													
			commer.													
Steer,	hfr	loin,	utility												.21	13/

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

THEON PURK CUTS	
	Western
Pork loins, fresh, 12 lbs. down	271/
Shoulders, regular	27 1/ 24 1/ 29 1/ 26 1/
Butts, regular, 4/8 lbs	20.1
Bams, regular, under 14 lim	207
came, regular, under 14 lus	20%
Hams, skinned fresh, under 14 lbs	28%
Picnics, fresh, bone in	24%
Pork trimmings, extra lean	351/
Pork trimmings, regular	20 %
Spareribs, medium	17
	City
Pork loins, fresh, 10/12 lbs	20
Shoulders, regular	29 26 36
Butts, boneless, C. T	20
Dutte, Domeress, C. I	
Hams, regular, under 14 lbs	267
Hams, skinned, under 14 lbs	289
Picnics, bone in	243
Pork trimmings, extra leas	853
Pork trimmings, regular	204
Spareribs, medium	184
Boston butts, 4/8 lbs	32

*COOKED HAMS

			down474 down50%

*SMOKED MEATS

Regular hams, under 14 lbs	811/4
Regular hams, 14/18 lbs	30%
Regular hams, over 18 lbs	291/4
Skinned hams, under 14 lbs	8314
Skinned hams, 14/18 lbs	82%
Skinned hams, over 18 lbs	31%
Picnics, bone in	29 16
Bacon, western, 8/12 lbs	29%
Bacon, city, 8/12 lbs	29
Beef tongue, light	@28
Beef tongue, heavy28	G 30

*Quotations on pork items are for less than 5,000 lb. lets and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs,	go	od a	bar	0	h	0	te	26	à,		k	ŧ	a	d	ı	6	28	à,	1	e	n	f		ſ	a	ŧ		ŝ	n,			
July	3,	81	to	9	9		lk	16	١.			0	a	0								a			9	0	0		.1	\$18	.0	i0
100	to	119	lbs												۰	0			۰	۰	٥		0	۰	0	٥	0	0	0	18	-2	:0
120	to	136	lbs									0	0	0	0	0	0	ż	,,	*	sì	,	×							18	.8	Ю
137	to	153	Ibe						*	t	,	×	,		*	8	8	×		×	*						*	e	8	19	,0)7

***DRESSED VEAL

Choice, 170@315 lbs20%
Good, 170@315 lbs19%
Commer., 170@315 lbs18
Utility, 170@315 lbs
***Quotations are for sone 9 and include 50c for
delivery. An additional %c per cwt, permitted if
wrapped in stockinette.

**DRESSED SHEEP AND LAMBS

Lamb, cho	lce						.2735
Lamb, goo						****	.2585
Lamb, con							.2385
Mutton, ge	ood, s						.1400
Mutton, co	mmer., n	1			******		.1335
**Ountai	ions are	for	200	n 9.	and in	clude 16	De for
stockinette	. 25e for	de	live	ry.	plus \$1	per cw	t. for

PAR													
Tongues, Type A			* *		* *	**	* 1		* *				.234
Sweetbreads, beef, '	Гуре	A											24 5
sweetbreads, veal, T	'y De	Α.							* *		*		.415
Reef kidneys												* 1	.124
amb fries, per lb													.295
ivers, beef, Type	A		0 0	0 0								0 0	.243
x-tails, under % lb								5 K	*	. 16	8	* 1	. 93
*Prices carlot and lots under 500 lbs.	1000	ie i	ba	si									

GREEN CALFSKINS

5- 7%	9%	12%	1234-	14-
Prime No. 1 veals28	28	3.30	3.55	8.66
Prime Ne. 2 veals 21	26	3.00	3.25	8.30
Buttermilk No. 118	23	2.80	3.05	8.10
Buttermilk No. 217	22	2.65	2.90	2.96
Branded grubby12	17	1.85	2.10	2.36
Number 812	17	1.85	2.10	2.14

BUTCHERS' FAT

Shop fat						*		×	*		*	×					.!	\$8.25	per	cwt.
Breast fat																			per	cwt.
Edible suct						*	*	*		*	×	*	ĸ	ĸ	*	*	×	5.00		
Inedible suc	t					*	×			*			*	*			×	4.10	per	CW L.

GREATER LOSS IN LIGHT AND MEDIUM WEIGHT HOGS

(Chicago cost and prices, first four days of week.)

Live hog prices were higher early in the week but some of the gains were lost late Thursday. The live cost to packers increased over a week earlier, with the various weights showing advances of 28@32c. Cut-out loss on 180@ 220-lb. hogs increased to 73c per cwt, and on 220@240-lb. weights to 96c.

1	80 - 220 1	b3.——	22	:0-240 lt	98,	2	10-210 H	DB. —
Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pet. live wt.	Price per lb.	Value per cwt. alive
Regular hams 13.90	21.2 19.5 23.3 21.8 16.6 9.1 12.8 14.5 17.0	\$2.95 1.09 98 2.20 1.83 	13.70 5.40 9.80 9.50 2.10 3.29 8.00 2.20 11.00 2.90 2.90	21.1 19.5 23.3 20.3 16.5 14.3 9.3 9.1 12.0 12.0 17.0	\$2.80 1.05 .96 1.99 1.57 .80 .80 .27 .26 1.40 .19 .49 .18 .50	12.90 5.30 4.10 9.70 3.90 8.50 4.50 3.40 2.20 10.10 2.80 2.00	22.4 19.5 22.3 19.3 14.7 14.3 9.8 9.1 12.0 12.8 10.5 17.0	\$2.89 1.03 .91 1.87 .57 1.22 .26 1.29 .17 .48 .18
TOTAL YIELD AND VALUE.69.00 Cost of hogs per cwt Credit for subsidy	13.91 1.30	\$12.58	70.50	14.00 1.30	\$12.35	71.00	14.01 1.30	\$12.13
Condemnation loss Handling and overhead	12.61 .07 .63			12.70 .07 .54			12.71 .07 .48	
TOTAL COST PER CWT. ALIVE	13.31 12.58			13.31 12.35			13.26 12.13	
Loss last week	.73			.96 .71			1.13 1.05	

Tallow and Grease Trade Slow During Holiday Week

NEW YORK, JULY 7, 1943

TALLOW AND GREASES .- With cattle kill continuing on the downward path, there appeared very little chance for increased production of tallow in the near future, much to the discouragement of members of the trade. During the month of June, only 707,905 cattle, the smallest total for any month since April, 1939, were killed in plants under federal inspection. As a result the supply of tallow made available on the open market was very small.

While the trend of hog slaughter was directly opposite to that of cattle, with the kill for the month of June establishing a new record high level, there was no improvement in the amount of grease being made available on the open market. Consequently, trading was of very small dimensions and prices were usually at the full ceiling levels.

STEARINE.—With the supply of cattle remaining light, there was a scarcity of raw materials for stearine and the market for this product remained in the doldrums during the past week. The demand showed no signs of letting up as prospective buyers hoped for an improvement in the situation.

NEATSFOOT OIL .- Broad demand exists for neatsfoot oil, as has been the case for some months, but the shortage of raw materials makes the available supply of this product very limited. The market continues in a firm position with numerous buyers in evidence. It has been reported that more than 200 tierces of neatsfoot oil have been imported recently.

OLEO OIL.-Production of oleo oil has not been improved recently; the available supply is not equal to the broad demand for this item. It is reported that very little product has been moving and prices were reported at the full ceiling limits of 13.04c for extra oleo oil in tierces and 12.75c for prime oleo oil in tierces.

CHICAGO, JULY 8, 1943

TALLOW.-Traders in the tallow market have been very hopeful that the supply of cattle moving to slaughtering centers would increase shortly but their hopes have gone unrealized for quite some time. With the cattle slaughter remaining at a low level the production of tallow for their uses has been correspondingly small and there has not been enough product available to fill all of the outstanding orders these men have been carrying in their pockets for many weeks. Ceiling prices are the rule for all types of tallow, but sellers are scarce. Included in the sales reported this week were a tank of fancy tallow at 8%c, three tanks of prime tallow at 8%c and two tanks of special tallow at 81/2c. The bulk of these sales were made on Tuesday, when the market was temporarily more active after the holiday.

STEARINE. - The broad demand which exists for stearine continues to go unsatisfied due to the curtailed supply of this product.

NEATSFOOT OIL .- Market unchanged. Quotations were: Pure, 18c, and cold test, 26c.

GREASE OIL.-Quotations were as fellows: No. 1, 14c; No. 2, 13 1/2c; extra, 14½c; extra No. 1, 14¼c; extra winter strained, 14%c; prime burning, 15%c; prime inedible, 15c and special No. 1, 13%c; acidless tallow oil is quoted at 131/c.

GREASES. - With hog slaughter steadily increasing and the large numbers of hogs reported on farms the country over, it has been expected that the production of greases would show scme improvement, with the increased supplies continuing for some time. This condition has failed to materialize, however, much to the disappointment of members of the grease trade. Demand for this product continues to be very broad and all buyers are willing to pay ceiling prices for any type offered.

BY-PRODUCTS MARKETS

With only a very limited amount by-products being offered on Chicago market, there was very little trading ported during the week. The deman for all types of product continues to broad and ceiling prices are easily a tainable for anything offered. Scatter lots were reported sold at ceilings.

Blood

Amana
Unground, loose
Digester Feed Tankage Materials
Unground, per unit ammonia
Packinghouse Feeds
Carlos Per to
60% digester tankage, bulk \$71a 55% digester tankage, bulk 60 50% digester tankage, bulk 60 50% digester tankage, bulk 60 50% meat and bone meal scraps, bulk 60 4Blood-meal 82 Special steam bone-meal 50,006354
†Based on 15 units of ammonia.
Bone Meals (Fertilizer Grades)
Per tm Steam, ground, 3 & 50
Fertilizer Materials
High grade tankage, ground 10@11% ammonis \$ 3.85@48 Bone tankage, unground, per ton 30.00@218 Hoof meal 4.25@41
Dry Rendered Tankage
Hard pressed and expeller unground 45 to 52% protein (low test)
Gelatine and Glue Stocks
Per cs
Per tan Cattle jaws, skulls and knuckles\$40,006428 Plg skin scraps and trim, per lb 7% 6

EAS

crack

porte

price

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Per to

Bones and Hoofs

Round shins, heavy			.870.00@M
light			. 71
Fint shins, heavy			. 65,00·g/l
light			. 16
Blades, buttocks, shoulders	de 1	highs.	. 62.50@#
Hoofs, white			. 55.00@57
Hoofs, house run, assorted.			. 8
Junk bones			. 138
iDelivered Chicago.			
Denvered Unicago.			
Animal	H	air	

		Ani	ma	al.	t	1:	ı	r					
Winter col	I dried,	per	ton	1						 8			保
Summer co													22
Winter pr												1301	D)I
Winter pr												a	
Cattle sw	itches .										4	a	1



WILLIBALD SCHAEFER COMPANY

SAINT LOUIS

Converters

TALLOW & GREASE Blood, CRACKLINGS, Tankage

ASSOCIATE MEMBER: THE NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION Your offerings

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

amount

trading note to be easily of Scattern

lings.

aterials

Per ton

Per en

...\$1,0

.\$40,00@428 7%@ 7

\$70,00@8

65.00@7

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Ammoniates	
amonium sulphate, bulk, per ton, basis ex-	
Atlantic DOFTH	29.20
a Awind 16% per unit	4.95
ammonia.	
der R P L., f.o.b. Hah factory 4.75	& 10c
meal foreign, 11%% ammonia, 10%	
B. P. L., c.i.f. spot.	55.00
aly ahipment	55.00
ab acrap (acidulated), 7% ammonia, 3%	00.00
an scrap (acidulated), 170 aminousa, 0%	
A. P. A., f.o.b. fish factories 4.00	ar Duc
nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	30.00
in 200-lb. hags	32,40
in 100-lb. bags	33.00
brilliser tankage, ground, 10% ammonia,	
your R P L bulk	& 10c

Phosphates

Z nospinacos
Bose meal, steamed, 3 and 50 bags, per ton,
fab. works
per ten, f.o.b. works
per unit
Dry Rendered Tankage

EASTERN FERTILIZER MARKETS

New York, July 7, 1943

Production of tankage, blood and cracklings continues light with sales reported from time to time at the ceiling prices. Very little trading was reported in fish meal due to the fact that not many boats are operating. A heavy demand is reported for superphosphate with a good many manufacturers pretty well booked up.

OLEOMARGARINE

mance domicers.	c sem	CLA	17.0	e.									0 0		. 20	
White animal	fat														.1634	
Water churned	past	TY.													.17%	
Vegetable type		2.07			* *								uı	ıq	noted	
VI	EGE	T	A	В	L	E	1	0	ı	L	5					
Crude cotton a points, prom	pt														.1256	
White deodoriz	ed. b	bls	.,	f.	0.	b	. (Ch	ıg	0.					.16%	

points, prompt	294
White deodorized, bbls., f.o.b. Chgo16	18
Yellow, deodorized16	13
Raw soap stocks:	- 25
Cents per lb. dlvd. in tankcars.	
Cottonseed fonts basis SOC TO E A	
Midwest and West Coast	11
East s	250
Corn foots, basis 50% T.F.A.	- //
Cern foots, basis 50% T.F.A. Midwest	34
Soybean foots, basis 50% T.F.A.	- 01
Serbean foots, basis 50% T.F.A. Midwest and West Coast	33
ESTREAD oil in tanks for b mills Midwood 11	B 50
Corn oil, in tanks, f.o.b. mills	28

Scarcity Again Slows the Cotton Oil Futures Mart

THE same scarcity of supplies on the open market, which has plagued the cottonseed oil trade for quite some time, continued in force during this week and there was very little business reported. The futures trade for this product remained at a standstill while offerings of cash refined oil were still very light. Some reports coming out of the southern part of the country stated that a few refining plants are closing down due to the scarcity of crude oil.

Margarine production in April showed the first reduction in some months. The amount of cottonseed oil used in the production of margarine during that month totaled only 15,623,823 lbs., compared with 25,186,495 lbs. a month earlier and 11,883,078 lbs. in April, 1942.

On the foreign cottonseed oil market, Hull, England, reported spot, refined, at 49s per cwt.; crude, 39s 7½d per cwt.

PEANUT OIL.—There was no change in the condition of the peanut oil market and prices remained firm, with offerings very light. Some southeastern

MAY FAT PURCHASES BY FDA

Purchases of fats, oils, and scap by the FDA in May, totaling 178 million lbs. in terms of fat content, were nearly as large as in April, the peak month to date. May purchases included 130 million lbs. of lard and rendered pork fat compared with an average of 45 million lbs. in the first four months of 1943 and 107 million lbs. in April, 1942, the previous peak month. Other purchases included 26 million lbs. of vegetable oils and smaller quantities of butter, edible beef fats, margarine, shortening, etc.

In the first five months of 1943, purchases totaled 662 million lbs. (fat content basis). This figure is 60 per cent greater than purchases in the corresponding period a year earlier.

reports have it that mills are in danger of closing down because of the scarcity of peanuts for crushing.

SOYBEAN OIL.—Supplies of refined soybean oil continue to be available on the market in a fairly liberal amount, but buyers are still reluctant to take this class of oil. Demand remains broad for soybean oil but there is little to be found and the market remains very quiet. Soybean oil used in the April production of margarine amounted to 16,092,124 lbs. compared with 25,982,799 lbs. in March and 7,495,114 lbs. in April, 1942.

OLIVE OIL.—The continued absence of bulk offerings of either domestic or imported olive oil made for a lifeless trade in this field during the week. The demand is still broad and prices are quoted firm at the full ceiling limits, but no sales have been reported.

PALM OIL.—Supplies of palm oil continue very light and practically no trading is reported. No hope for an improvement in the situation is looked for in the near future.

COTTONSEED OIL.—Southwest crude was quoted Friday at 12%@ 12%c; Valley 12%c and Texas, 12%c at common points.

Futures market transactions for the week at New York were:

MONDAY, JULY 5, 1945 HOLIDAY

No sales.

No sales

TUESDAY, JULY 6, 1943

	Sales	High	Low	Close	Pr. el.
July					13.95
August			****	13.95	13.95
No sales.					
WEI	DNESD	AY. JU	LY 7.	1943	
July				13.95	
August	0.0			13.95	13.95
No sales.					
		Y. JUI			
July				13.95	13.95
August				13.95	13.95

(See page 37 for closing markets.)

GET HIGHEST PRICES ALLOWED

WITH NEVERFAIL 3-DAY HAM CURE

Today your customers demand the best. NEVERFAIL 3-Day Ham Cure enables you to turn out a supremely good product... a ham that readily commands the highest price you are permitted to ask. Only NEVERFAIL 3-Day Ham Cure gives you that fragrant, aromatic, pre-seasoned goodness. Write us!



H. J. MAYER & SONS CO.



HIDES AND SKINS

Packer hide market about cleared to end of June-New York packers also sold up-Small packer and country market being combed for hides.

Chicago

HIDES .- As previously mentioned here, three of the big packers moved most of their June production of hides late last week, as soon as the buying permits were valid or on July 1. Action was deferred by the other big packer until the middle of this week, but all packers are now fairly well sold up. It was indicated, however, that there are still some odds and ends of various descriptions which have been held over and these will be used later to fill out open permits calling for packer hides. Some in the trade estimate that there are still unfilled permits for around 25,000 packer hides but many will probably be taken care of quietly before the permits expire on July 17.

Another large outside packer moved June hides early this week, which just about cleans up the larger independent killers, as most of the others had sold June production late last week.

Ceiling prices were paid on all selections. The optional method of salting is being used at most points. This permits heavy Colorados to move with other heavy brands at 141/2c and, in such cases, extreme light brands move with lights, also at 14 1/2 c.

The outside small packer market was cleared of June hides as soon as the permits were valid. Production here has shown a sharp decline and there are a number of unfilled permits, while the market is strong at the ceiling of 15c, flat, trimmed, for native steers and cows and 14c for brands; 111/2c for native bulls and 10 1/2c for branded. Hides graded at time of take-up and sold on selected basis bring full packer prices.

Buyers are combing the country market and finding an occasional car of allweights at 15c, flat, trimmed, f.o.b. shipping point.

There has been considerable activity in the Pacific Coast market at the maximum of 131/2c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points; many small productions have moved, and some of the larger killers have sold or ear-marked June hides.

Cattle slaughter showed a slight upturn last week, according to an estimate by the War Meat Board, which placed the total federal inspected slaughter of cattle for last week at 160,000 head, as compared with 138,000 for previous week, and 265,000 for the same week last year. However, cattle slaughter was still 40 per cent below same week last year, while calf slaughter was 28 per cent under the same time last year.

FOREIGN WET SALTED HIDES.-A moderate volume of business has been reported this week in the South American market, mostly on light stock, and all for account of English buyers. Sales of 4,000 Anglo extremes, 1,000 reject extremes, 1,500 Artigas reject extremes 111/2-18 kilos, 1,400 lighter extremes, 1,000 Montevideo light steers, 1,000 Montevideo extremes, 1,500 reject extremes and 1,200 kips, were made at steady prices.

CALFSKINS.—Packers have not vet moved their June calfskins but some action is possible before the end of this week. The market is strong at 27c for heavies and 23 1/2c for lights under 9 1/2 lb.; at least one packer will sell calf on the old basis, due to delay in starting trimming, but the other packers are expected to sell on basis of New York trim and selection, at the prices quoted below for the New York market.

City calfskins are strong at 201/2c for 8/10 lb. and 23c for 10/15 lb. The market is about cleaned up, accumulation having been light and most skins already ear-marked for regular buyers. Outside cities sold at same prices, and some city calfskins have been moving on New York trim and selection. Country calfskins are salable at 16c for 10 lb. and down, and 18c for 10/15 lb.; city

light calf and deacons at \$1.43, selected

KIPSKINS .- Packer kips are street at 20c for 15-30 lb. natives and 174 for brands, with trading awaited June production; some lots will me on New York trim and selection.

Que

City kips are closely sold up at 1 for 15-30 lb. natives and 17c for brank countries are wanted at 16c, flat.

SHEEPSKINS.—Buyers of pack shearlings are understood to have a ceived verbal assurance of new order for the Army and Navy in the near h ture, and a total of eight cars were a ported this week at ceiling prices, N 1's at \$2.15, No. 2's \$1.90, No. 3's \$1. and No. 4's 40c. Pickled skins are light production and moving stead at individual ceilings by grades, wi general market quotable \$7.50@7.75 doz. packer production. Spring la pelts are quotable around \$2.25@2 per cwt. liveweight basis for native and \$2.65@2.75 per cwt. for western with some trading on bids by mid-we packers scheduled for the immediate for ture.

New York

PACKER HIDES .- There was action late last week and early this week the New York market and all packs are understood to be about cleaned on June hides, with ceiling prices pa for all grades.

CALFSKINS.—The New York collectors, as previously mentioned, have been moving calfskins at ceiling prices a are understood to be well sold up; 34 sold at \$1.15, 4-5's \$1.30, 5-7's \$1.5 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.5 and 17 lb. up \$4.35. No packer tradit as yet but market is strong, with 34 quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.8 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$43 and 17 lb. up \$4.60.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago the week ended July 3, 1943:

Week July 3 Cured meats, lbs.31,999,000 34,793,000 28,128,8 Fresh meats, lbs.31,496,000 34,582,000 44,402,8 Lard, lbs. 1,188,000

Previous 4,357,000

A CHANGE OF SALT MAY HELP YOUR SALES!

• Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-2.

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Correspondence invited

PLATTE VALLEY COMMISSION CO. FREMON'S NEBRASE

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

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PACKER HIDES

	Week ended July 9	Prev. week	Cor. week, 1942
ny. nat. stra.	@15%	@151/2	@151/4
by Tex. stra.	@14%	@14%	@141/2
er, butt brad'd stre	@14%	@141/2	@14%
by Col. stru-	@14	@14	@14
a-light Tex.	@15	@15	@15
etrsend'd cows	@141/2	@141/2	@141/9
VY. BRE. COW'S	@15%	@151/4	@151/2
H BAL COWN.	@151/2	@151/2	@151/2 @12
at bulls	@11	@ 11	@11
Hokins	231/2627	231/4 @ 27	231/2@27
ips, nat ips, bend'd	@20	@20	@20
links, reff		@1.10	@1.10
lunks, hrls	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

at. all-wts	@15	@15	@151/2
randed	@14	@14	@141/2
nt. bulls	@1114	@111%	@12
end'd bulls	@101/2	@ 101/2	@11
alfakins203	4@23	2014@23	201/2@23
[]pg	@18	@18	@18
lunks, reg	@1.10	@1.10	@1.10
lunks, hrls	@55	@ 55	@ 55
All macker hides	and all	calf and kips	kins quoted

All packer hides and all calf and kipskins quoted a trimmed, selected basis; small packer hides noted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

lvy, steers	@15		@15	13% @ 14
lvy. cows	@15		@ 15	13% @14
W	@15		@ 15	@15
xtremes	@15		@15	@15
alls10	@101/2	10	@ 101/2	9% @ 10%
alfskins16	@18	16	@18	16 @18
lipskins	@16		@ 16	@ 16
lorsehides 6.5	0@7.75	6.5	0@7.75	6.50@7.65
All country bide	and ak	ine .	a betom	n flat basis

SHEEPSKINS

No.	shearlgs	@2.15	@2.15		@2.15
DET	pelts29	@291/4		27	

FLASHES

Supplementary Order 31 to GMRR as issued some time ago to provide hat the 3 per cent transportation tax hould be treated as an increase in ransportation cost in regard to ceiling regulations, with the exception of MPR 148. The pork ceiling regulation was nade an exception because of its nature; if the transportation tax had been reated as transportation cost in the ase of items coming under MPR 148, ertain isolated packers would have had heir ceilings raised 25c per cwt. These me isolated packers actually had their ceilings lowered 25c on June 1, when heir freight rate reduction became effective. Therefore, in order to restore the original pattern of prices across the country, Amendment 3 to Supplementory Order 31, effective July 15, brings MPR 148 under the original order. The et result is that packers whose ceilings were lowered by the freight rate decase now have them restored to their riginal level.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 3, 1943, were 3,249,000 lbs.; previous week, 4,343,000 lbs.; Jan.
l to date, 153,310,000 lbs.; corresponding period a year earlier, 150,230,000.

WEEK'S CLOSING MARKETS

ANNOUNCEMENTS

PURCHASES.—During the period June 29 to July 2 inclusive the purchases by the FSCC included 35,000 lbs. dry sausage; 19,136,595 lbs. lard; 3,883,900 lbs. refined pork fat; 4,000 lbs. redieded pork fat; 282,000 lbs. edible tallow; 85,060 bundles, 100 yards each, hog casings; 23,597,237 lbs. canned meat products; 740,125 lbs. dehydrated pork; 2,900,000 lbs. frozen dressed packer hog sides; 440,000 lbs. Wiltshire sides; 1,-295,000 lbs. frozen pork loins; 35,000 lbs. frozen pork kidneys; 8,283,000 lbs. cured pork meat; 107,000 lbs. frozen lamb and 28,000 lbs. frozen mutton.

Shipments of hides from Chicago for week ended July 3, 1943, were 3,524,-000 lbs.; previous week 4,260,000 lbs.; same week last year, 5,095,000 lbs.; Jan. 1 to date, 122,163,000 lbs.; corresponding period a year earlier, 158,568,000 lbs.

FISH HOLDINGS SHRINK

Normal reserves of protein food represented by holdings of frozen fish have declined to only 54 percent of the 1942 level, indicating a probable shortage of fish during the winter months when catches are comparatively light and reserves are heavily drawn upon, Coordinator of Fisheries Harold L. Ickes declared this week. Contributing to the present depleted state of the nation's freezers are the heavy demands for fresh fish to ease meat shortages, withdraw-

FRIDAY'S CLOSING

Provisions

Business in meats was not of very large volume today but there were quite a number of scattered sales reported. Sales of nine cars of dressed hogs were reported while trading in part car lots included ten 4,900 lb. lots of 18/up fresh skinned hams at the ceiling, delivered Chicago. Other part car sales included S. P. skinned hams, S. P. picnics, S. P. bellies, frozen pork hearts, 12/16 and 16/20 lb. loins.

Cottonseed Oil

Valley crude, 12%c; Southeast, 12% @12%c; Texas, 12%c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: July 13.95; August 13.95.

als from frozen stocks for current use, and the effect of price ceilings imposed on frozen fish but not, except in a few instances, on fresh fish.

PACKERS DECLARE DIVIDENDS

The board of directors of Wilson & Co., Inc., at its meeting on July 6, declared a dividend of \$1.50 per share on the company's \$6 preferred stock to apply on accumulations for the period November 1, 1942, to January 31, 1943. The dividend is payable August 2 to stockholders of record at the close of business July 19.

The board of directors of John Morrell & Co., at a meeting held on July 7 in Chicago, declared a dividend of 25c per share on the common stock, payable July 31, 1943, to stockholders of record at the close of business July 17.

Watch Classified page for good men.



LIVESTOCK MARKETS Weekly Review

June Inspected Hog Kill at Record High

H OG slaughter under federal inspection during June, at 5,649,head, established a new all-time high record for any summer month. The total hog kill was the largest for any month this year. Only one other monthly total in the history of livestock slaughter in this country was larger, that being the 6,777,890 head killed during December, 1942. The previous high June slaughter record was established in June, 1933, when the U. S. pig-killing program brought on a liquidation which sent the hog kill for that month soaring to 4,626,000 head.

The kill during June, 1943, was almost 300,000 greater than the May total. This sharp increase in hog slaughter reflects the record production of swine in this country, where produc-

ers are doing all they can to help to win the war by growing enough meat animals to supply civilian, military and lend-lease requirements. The hog kill for June of this year compares with 4,553,937 in June, 1942.

June slaughter of cattle continued to decline, the kill for the month totalling only 707,905 head compared with 774,474 a month earlier and 1,039,128 head in June, 1942. This was the third straight month in which cattle slaughter was below the preceding period, and the total was the smallest for any month since April, 1939, as well as the lowest for June since 1935. At present the cattle kill for the first half of 1943 stands well below the corresponding period in 1942.

After reaching the second highest level for the year in May, the sheep and lamb kill fell off in June, but the total for the latter month at 1,593,675 head established a new high record for the month, and compared with 1,481,443 head during the corresponding period

in 1942. During the first six months, this year, the sheep and lamb kill federally inspected plants totaled 9,00 856 head compared with 9,212,529 ing the same period a year ago.

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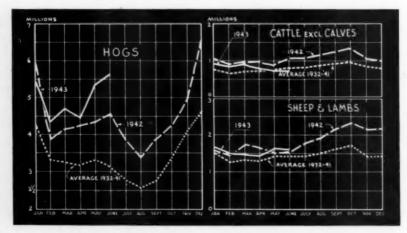
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Calf slaughter during June showed small reduction from the precede month. It totaled 326,523 head on pared with 327,606 head in May a 475,099 a year ago.

JUNE SLAUGHTER

	Cattle	Hogs	Sheep.	
43	707,905	5,649,942	1,593,6	
42	1.039,128	4.553,937	1,481,4	
41	867,141	3,336,052	1.378.0	
40	737.974	3,886,395	1,377.8	
39	778,263	3,185,498	1,401,43	
SI	X-MONTH	TOTALS		
131				
	Cattle	Hogs	Sheep	
inuary	927,500	5,430,909	1,724.6	
ebruary	853,912	4,335,306	1,498,70	
arch	922,566	4,661,162	1,495.0	
pril	796.310	4,462,705	1,457,80	
ау	774,474	5,357,261	1,622,0	
ine	707,905	5,649,942	1,593,63	
943	4,982,667	29,897,285	9,391,8	
42	5,757,751	26,927,086	9,212,33	
41	4.941,911	23,312,972	8,789,73	
40	4,571,180	25,000,767	8,329.30	
39	4,457,154	19,695,074	8,307,63	



MONTHLY SLAUGHTER UNDER FEDERAL INSPECTION

WESTERN LAMB REPORT

Range conditions improved somewhat in the Rocky mountain region, with general rains in some localities, while intermittent showers afforded some relief to other drying pastures. The outlook improved for a higher percentage of fat lambs by fall, reported the WFA recently.

Three counties along the norther coast of California have been marketing freely. Choice grades have been limited to less than 20 per cent of the total Slaughter within the state of California has been somewhat increased, but there are more lambs than usual left on parture.

In Colorado, it is reported that rand clover lambs made good gains and be gan to move to market as fat lambs.

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Keep 'em fed ... keep 'em fighting!



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DAYTON, OHIO
LAFAYETTE, IND.
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FEWER LIVESTOCK TRUCKS

Fifty per cent fewer trucks are availble for hauling livestock in California this year than in 1942, indicating that 30,000 carloads of livestock cannot be delivered to market this fall unless more trucks can be found.

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This information was submitted by leaders of the California trucking in-dustry to the Senate military affairs subcommittee, which held a hearing in San Francisco on June 23 -under the chairmanship of U. S. Senator Sheridan Downey of California.

Trucking industry spokesmen emphagized that the scarcity of trucks for livestock hauls will have a pronounced effect upon California's meat supply, since railroads last year carried only 32,000 of the 137,000 carloads received in the state.

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during May, 1943, bought at stockyards and direct, as reported by the U. S. Department of Agriculture:

Cattle-	May 1943 Per- cent	April 1943 Per- cent	May 1942 Per- cent
StockyardsOther	79.72 20.28	77.37 22.63	75.78 24.22
Calves— StockyardsOther		53.43 46.57	59.57 40.43
Hogs— Stockyards Other		44.90 55.10	48.93 51.07
Sheep and lambs— Stockyards Other		66.98 33.02	61.61 38.39

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in May, 1943:

	May 1943	April 1943	May 1942
Cattle Steers*	1,012.76 165.26	980.08 1,000.28 153.26 254.04 94.67	970.70 1,004.71 182.95 240.45 88.65
Average yields (per	cent)		
Cattle	56.39 56.87 74.07 46.99	56.05 57.18 75.44 46.54	56.24 57.38 75.49 46.91
Average cost per 10	0 lbs.		
Cattle Steers* Calves Hogs Sheep and lambs.	\$13.74 14.80 14.25 14.30 13.80	\$13.97 15.15 13.79 14.91 14.83	\$11.37 12.48 12.95 13.95 12.57
*Also included in	"Cattle"	data.	

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during May, 1943:

Cattle— May 1943 Per cent	1943 Per-	May 1942 Per- cent
Steers	8 90 97	58.76 36.85 4.39
Hogs-		
80ws	20.01	49.04 50.16 0.80
Meep and lambs-		
Lambs and yrlgs91.5 Sheep	6 95.69 4 4.31	91.78 8.22

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, July 8, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted): C	HICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:					
Good and Choice:					
120-140 lbs	3,80@14.10 3,75@14.10	13,90@14,00 13,90@14,00	\$12.75@13.25 13.25@13.35 13.25@13.40 13.25@13.40 13.25@13.40 13.25@13.5 13.15@13.25 13.10@13.25	\$12.40@13.00 12.75@13.50 13.25@13.50 13.55@13.70 13.55@13.70 13.55@13.65 13.50@13.65 13.45@13.65 13.45@13.65	\$13.25@13.35 13.25@13.40 13.35@13.50 13.50 only 13.50 only 13.50 only 13.40@13.50 13.30@13.40
Medium:					
160-220 lbs 1	2.25@13.50	13.25@13.90	12.40@13.25	12.75@13.45	13.20@13.35
sows:					
Good and Choice: 270-300 lbs. 1: 300-330 lbs. 1: 330-360 lbs. 1: 360-400 lbs. 1:	3.25@13.30 3.15@13.20 3.15@13.20 3.10@13.10	13.00@13.10 13.00@13.10 13.00@13.10 12.95@13.10	12.65@12.75 12.65@12.75 12.65@12.75 12.50@12.65	12.65@ 12.75 12.65@ 12.75 12.65@ 12.75 12.66@ 12.70	12.85 only 12.85 only 12.75@12.85 12.75@12.85
Good:				*********	*** *** *** ***
400-450 lbs	3,00@13.10 2,85@13.10	12.90@13.00 12.80@12.95	12.50@12.65 12.50@12.60	12.50@ 12.65 12.50@ 12.65	12.65@12.75 12.65@12.75
Medium:					
250-550 lbs 1	2.25@12.78	12.60@13.00	12.00@12.50	12.40@12.75	12.50@12.65
Slaughter Cattle, Vealers and Calv	res:	*			
STEERS, Choice:					
700- 900 lbs	5.25@16.29	5 15.25@16.25 5 15.50@16.50 0 15.75@16.50 0 15.75@16.50	15,00@16,00	15,00@16,00 15,25@16,35 15,50@16,50	15,25@16,25 15,50@16,50 15,50@16,50
1100-1300 lbs 1	5.75@16.73 6.00@17.00	15.50@16.50 15.75@16.50	$\begin{array}{c} 15.00@16.00 \\ 15.00@16.25 \\ 15.25@16.25 \end{array}$	15.50@16.50	15.50@ 16.50
1300-1500 lbs 1	6.00@17.00	15.75@16.50	15.25@16.25	15,50@16.50	15.50@16.50
STEERS, Good:					
700- 900 lbs,	4.50@15.28 4.50@15.78	5 14.25@15.25 5 14.25@15.50	13.75@15.00 $14.00@15.25$ $14.00@15.25$	14.00@15.25 14.25@15.50	14,00@15.25 14,00@15.50
1100-1300 lbs	4.75@16.00	14.25@15.50 14.50@15.75 14.50@15.75	14.00@15.25	14,25@ 15,50 14,25@ 15,50 14,25@ 15,50	14,00@15,50 14,25@15,50 14,25@15,50
1300-1300 108 1	4.75@16.00) 14.50@15.75	14.25@15.25	14.20@10.00	14.23% 15.00
STEERS, Medium:	9 75@14 50	13.00@14.25	12.00@14.00	12.50@14.25	12 75@14 00
700-1100 lbs	3.00@14.7	13.25@14.50	12.75@14.25	12,50@14.25	12.75@14.00 12.75@14.25
STEERS, Common: 700-1100 lbs 1	1.75@12.7	5 11.50@13.00	10.75@12.75	11.00@12.50	11.25@12.75
HEIFERS, Choice: 600- 800 lbs	5.00@16.25 5.25@16.5	14.75@15.50 14.75@15.50	14.50@15.50 14.75@15.75	15,00@15.75 15.25@16.25	14.50@15.50 14.50@15.50
HEIFERS, Good:					
600- 800 lbs	4.00@15.0 4.00@15.2	0 14.00@14.75 5 14.00@14.75	13.25@14.50 13.25@14.75	13,50@15.00 13,50@15,25	13.50@14.50 13.50@14.50
HEIFERS, Medium: 500- 900 lbs 1	1.50@14.0	0 11.50@14.00	11.25@13.25	11,50@13,50	12.00@13.50
HEIFERS, Common: 500- 900 lbs 1	0.50@11.50	0 10.50@11.50	10.25@11.25	10.50@11.50	10.75@12.00
COWS, All Weights:	3 00@14.0	0 12.25@13.25	11.75@13.00	12.25@13.25	12.25@13.50
Good	1.50@13.0 9.00@11.5 7.00@ 9.0	0 10.75@12.25 0 8.50@10.75 0 6.50@ 8.50	11.75@13.00 10.25@11.75 8.00@10.25 6.75@ 8.00	12,25@13,25 11,25@12,25 8,50@11,25 6,50@8,50	11.25@12.50 9.00@11.25 7.00@ 9.00
BULLS (Ylgs, Excl.), All We	eights:				
Beef, good	3.75@14.5 3.75@14.5 2.25@13.7 0.25@12.2	0 13.25@14.00 0 13.00@14.00 5 11.75@13.00 5 10.00@11.75	13.00@13.60 12.75@13.25 11.00@12.75 9.50@11.50	13.00@13.65 13.00@13.65 11.25@13.00 0.25@11.25	13.25@13.75 12.75@13.50 11.25@12.75 10.00@11.25
VEALERS, All Weights:					
	3.50@15.5 0.00@13.5 7.00@10.0	0 14.50@15.75 0 12.25@14.50 0 7.00@12.25	13.00@14.50 9.00@13.00 7.50@ 9.00	9.00@13.00	14.00@16.00 9.50@14.00 7.00@ 9.50
CALVES, 500 lbs. down;					
Good and choice 1 Common and medium Cuil	12.00@13.5 10.00@12.0 9.00@10.0	0 12.00@14.00 0 9.75@12.00 0 7.75@ 9.75	12.00@14.00 9.00@12.00 7.50@ 9.00	12.50@14.00 9.00@12.50 7.00@ 9.00	*********
Slaughter Lambs and Sheep:1					
SPRING LAMBS: Good and choice*	4.50@15.4 12.50@14.2	0 14.50@15.25 5 13.25@14.25 . 10.50@13.00	14.50@15.00 13.25@14.25 11.00@13.00	14.50@15.15 13.25@14.25 11.00@13.00	14.25@14.75 18.00@14.00
YLG. WETHERS:2 Good and choice*	3.00@14.1 12.25@12.7	5 13.25@14.00 5 12.25@13.00	12.75@13.50 11.75@12.50	13.00@13.65	13.25@14.00 11.75@13.00
EWES: ² Good and choice* Common and medium			6.75@ 7.25 5.00@ 6.50		7.25@ 8.00 5.75@ 7.00

¹Quotations on wooled stock based on animals of current seasonal market weights and wool growth, tops on shorn stock on animals with No. 1 and No. 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

*Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for five days ended July 2:

Car	tle Ca	lves He	ogs Sheep
Los Angeles3,6			700 2,750 150 10,200
San Francisco Portland	50 65		750 2.375

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 10,931 cattle, 1,387 calves, 32,825 hogs and 3,618 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 3, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 8,056 hogs; Swift & Company, 7,194 hogs; Wilson & Co., 4,179 hogs; Western Backing Co., 1sc., 2,458 hogs; Agar Packing Co., 6902 hogs; Shippers, 9,448 hogs; Others, 36,549 hogs.

Total: 14,537 cattle; 2,581 calves; 65,338 hogs; 7,368 sheep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour and Company 2,141	301	5,649	5.676
Cudahy Pkg. Co 1,322	406	2,958	5,817
Swift & Company 1,483	425	4,530	6,897
Wilson & Co 1,077	364	3.915	3,150
Campbell Soup Co 1,331 Others 4,376		2,813	10,568
Total	2,125	19,865	32,108

HAMO

Cattle and											
						Calves	Hogs	Sheep			
Armour a	nd (Compai	ır			6.758	13,390	3.913			
Cudahy F	kg.	Co				4,009	9,202	6,698			
Swift &	Com	pany.				4,034	7,093	6,499			
Wilson &	Co.					1,909	6,746	2,136			
Others							16,002				
Cattle	and	on law	1	W	×	TH	0- 14	. 01-4			

Cattle and calves: Eagle Pkg. Co., 14; Grt. Omaha, 78; Geo. Hofman, 47; Kroger Pkg. Co., 1038; Omaha Pkg. Co., 273; John Roth, 155; So. Omaha Pkg. Co., 446; Superb Pkg. Co., 109; Nebr. Beef Co., 752; Lincoln Pkg. Co., 365; American Pkg. Co., 72.

Total: 20,114 cattle and calves; 52,433 hogs and 19,246 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1.161	1.490	13,537	8,467
Swift & Company	1,812	1,656	10,224	8,796
Hunter Pkg. Co	899	***	6,534	622
Heil Pkg. Co		***	2,350	***
Krey Pkg. Co	***	***	3,818	***
Laclede Pkg. Co			1,882	***
Sieloff Pkg. Co			704	
Shippers	4,129	2,522	18,750	1.617
Others	1,109	271	2,651	196
Total	9,110	5,989	60,450	19,698

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co		35	13,405	2,747
Armour & Company		27	14,729	2,003
Swift & Company	2,655	32	5,187	2,584
Shippers	7,462		6,874	910
Others	208	1	37	***
Total	18,817	96	40,232	8,244

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company Armour and Company Others	1.478	336 321 28	11,714 $11,498$ $2,550$	9,813 4,403
Total	-4	685	25,762	14,216
Not including 571	cattie	and 11,2	so noge	bought

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company Wilson & Co Others	903	155 237 2	3,322 3,345 593	2,253 2,946
Total Not including 6,23			7,260 lirect.	5,199

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudnhy Pkg. Co	367	72	4.949	2,401
Guggenheim Pkg. Co.	124	***	***	
Dunn & Ostertag	7	***		***
Fred W. Dold	13		736	***
Sunflower Pkg. Co	223		174	***
Excel Pkg. Co	114	***	222	***
Others	254		652	900
Total	879	72	6.511	2.623

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company Swift & Company Blue Bonnet Pkg. Co. City Pkg. Co H. Rosenthal	1,543 944 245 364 103	594 469 96 30 27	1,318 1,985 648 981 8	25,087 25,997 43
Total	3.199	1.216	4.940	51.131

ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour and Company 1,610	994	15,875	1.058
Cudahy Pkg. Co 706	891	224	873
Dakota Pkg. Co 1,160	51		- 255
Swift & Company 2,485	2,074	21,145	1,569
Others 4,752	2,038	***	***
Total10,713	6,048	37,020	3,500

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company Swift & Company Cudahy Pkg. Co Others	880 861 701 1,416	15 23 42 97	4,515 7,831 3,688 2,751	1,502 1,306 1,351 852
Total	3,858	177	18,785	5,011
-				

CINCINNAT

C	attle	Calves	Hogs	Sheep
S. W. Gall's Sons E. Kahn's Sons Co	43	767	4.104	2,729
Lohrey Packing Co H. H. Meyer Pkg. Co.	23 31	***	163 3.952	***
J. & F. Schroth P. Co. J. F. Stegner Co	31	425	3,169	***
Shippers	233 315	53 192	1,786 573	1,712
Total	676	1,437	13,747	4,975

Not including 1,024 cattle, 60 calves, 4,428 hogs and 1,625 sheep bought direct.

TOTAL PACKERS' PURCHASES

									Week ended July 3	Prev. week	Cor. week, 1942
Cattle								 	99,549	88,292	131,890
Hogs									.352,343	373,165	257,202
Sheep	4							 	.173,319	142,649	132,598

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., July 8—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, butchers were 25@30c lower than the close of last week and sows were 15@35c off.

Hogs, good to choice:

160-180	Ib.														*	. 8	12.	1000	13.1	œ
180-200	lb.																12.	900	13.2	5
200-330	1b.																	80@		
330-360	lb.		*	*	*	×	×			×							12.	70@	13.0	5
Sows:																				
270-360	1h	٠.														. 9	12	50@	19 8	15

Receipts of hogs at Corn Belt markets for the week ended July 8:

	This week	Last
Friday, July 2		35,100 49,900
Saturday, July 3	Holiday	47,600
Tuesday July 6	55,800	48,200 25,100
Thursday, July 8	41,100	16,400

NEW YORK LIVESTOCK

Livestock prices at Jersey City, July 5, 1943, as reported by the Food Distribution Administration.

CATTLE:

Cows, medium
Cows, cutter and common 10.00x 12.20
Cows, canners 8.50@10.25
Bulls, good and medium 14.25@15.00
Bulls, cutter to common 12.25@14.00
CALVES:
Vealers, good and choice\$17.50@18.50
Vealers, common and medium 13.50@17.00
Hogs:
Hogs, good and choice, 160@200 lb. av\$14.40
LAMBS:

Receipts of salable livestock at Jersey City Market for week ended July 3, 1943:

Cattle	Calves	Hogs*	Sheep
Salable receipts 475	597	837	1,009
Total with directs4,945	5,953	20,470	48,006
Previous week:			

Salable receipts..... 565 1,051 571 922 Total, with directs...4,779 7,096 22,184 43,075 *Including hogs at 31st street.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Uni Stock Yards for current and comparative period

†RECEIPTS

	Cattle	Calves	Hogs	Shee
Fri., July 2		346	9,567	6,0
Sat., July 3	51	53	5,035	4.0
Mon., July 5			iday	*571
Tues., July 6	14,298	984	30,029	12 3
Wed., July 7		501		3,3
Thurs., July 8	5,000	700	27,000	5,3
*Week so far			85,415	30.3
Week ago			104,441	25.3
Year ago				28.1
Two years ago	.36,768	3,263	72,751	19.8
*Including 82 cattl 14,709 sheep direct to	e, 4 ca packe	lves, 3	4,278 h	oga a

SHIPMENTS

BHILWES	1.8		
Cattle	Calves	Hogs	Box
Fri., July 2 1,874	234	3,114	3
Sat., July 3 502		- 89	
Mon., July 5	Holi	day	
Tues., July 6 4,745	42	1,284	
Wed., July 7 4,969	68	955	
Thurs., July 8 3,500	100	1,000	2
Week's total13,214	210	3,239	-
Prev. week13,517	364	6,245	2
Year ago	329	6,523	12
Two years ago10,017	212	8,697	1.7

†JULY AND YEAR RECEIPTS

		Ju	13	Y	-185		
		1943	1942	1943	1942		
Cattle		32,649	45,634	1,002,719 100,008	1,061,36		
		111,055	119,766	2,924,904	2,676,83		
sheep		38,412	40,650	1,068,622	1,213,42		
†A11	receipt	s includ	e directs				

WEEKLY AVERAGE PRICE OF LIVESTOCK

Tot

the

cat

Th

													1	Cattle	Hogs	Sheep	Land
Week		ΒI	n	đ	e	đ	ì	J	u	1	y	3		\$15.50	\$13.55	8 7.25	\$14.9
Previo	н	31	ı		W	16	N	d	K					15.50	13.75	7.75	15.8
1942										۰				13.00	14.35	5.50	15.1
1941														10.75	10.30	4.10	11.6
1940									4					10.40	5.70	4.80	10.5
1939															6.40	3.50	16.6
1938		0				0	۰							10.35	8.60	3.00	8.9
Av.		1	11	K	3.5	3.	1	9	4	2				\$10.75	\$9.05	84.20	\$11.1

HOG RECEIPTS, WEIGHTS AND PRICES

																No.	Av.	Pri	cea
																Rec'd	Ibs.	Top	Av.
Wee	k		e	n	d	e	d	ľ	J	'n	u	y	a			120,000	278	814.25	\$13.5
																115,537	274	14.15	13.7
1942											ì	ì				85,506	275	14.90	14.3
1941						Ī		ì						ì	ì	60,376	265	10.85	30.3
1940																73,966	264	6.65	5.7
1939																61,201	278	7.60	6.4
1938																00,186	283	9.80	8,6
Av		1	18	K	38	ζ.	1	9	4	2						68,200	273	89.95	\$0.5
*R																ge weig	tht fo	r week	endi

CHICAGO HOG PURCHASES

			ursday, July	
			Week ended July 8	Pret;
Packers' Shippers'	purchases purchases	********		60,79 8,18
Total			60,215	77,80

RECEIPTS AT CHIEF CENTERS

Cattle

Hogs

Receipts at leading markets for the week ended July 3.

At 20 markets:

Week ended July 8 Previous week	.147,000 .227,000 .159,000	559,000 551,000 408,000 272,000 311,000	231,66 194,66 285,66 196,66 227,66
At 11 markets:			Hogs
Week ended July 3			. 472,68
1949			. 320,00
1941			· · publication
1940		******	, 206,09
At 7 markets:	Cattle	Hogs	Shri
Week ended July 3	.130,000	425,000	133,66
Previous week		416,000	127,69
1942	.157,000	283,000	113,09
1941	.111,000	197,000	135,68
		220 000	

Invest in Victory! Buy United State War Bonds and Stamps.

SLAUGHTER REPORTS

CATTLE

TOCK

Chicago University Period

5,035 4,0 day 30,029 123 28,386 3,1 27,000 5,3

,278 hogs

3,114 day 1,284 $955 \\ 1,000$

PTS -Year-1942 ,719 1,061,36 ,008 13,35 ,904 2,676,82 ,622 1,213,4

LIVESTOCE Sheep Lan Sheep Lamb 8 7.25 \$14.8 7.75 15.3 5.50 15.8 4.10 11.6 4.80 10.5 3.50 10.6 3.00 8.5

84.20 \$11.1 ND PRICES Top

Top Ar. \$14.25 \$13.3 14.15 13.3 14.90 14.2 10.85 10.3 6.65 5.7 7.60 6.4 9.80 8.5 \$9.95 \$9.85

week endi

hicago packet July 8;

ENTERS ets for th

ogs Shet 9,000 231.6 1,000 196.6 8,000 235.6 2,000 190.6 1,000 227.6

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y 10, 190

SES

ended y 8

73 42

15

Special reports to THE NATIONAL PROVI-HONER abow the number of livestock slaughtered it is centers for the week ended July 3, 1943.

Week Cor.

	ended July 3	Prev. week	week, 1942
Thicagot	14,537	14,369	26.546
Chicago	9,430	11,496	18,218
Omaha*	15,056	12.364	26,840
East St. Louis	6,549	4,599	12,883
St. Joseph	4,654	3,657	7.537
St. Joseph	12,102	10,649	13,091
Wiehita®	697	559	3.686
	1.081	1,201	2,275
	1.269	1,254	2,337
Indianapolia New York & Jersey City.	8,284	6,954	8,344
Oklahoma City	2,403	1,197	7,608
Cincinnati	996	1,350	3.050
Denver	3,125	3,549	5,899
St. Paul	9,140	15,396	14,625
Milwaukee	1,814	1,947	3,316
Total	91,137	90,541	156,255
*Cattle and calves.			
но			
Chicago	131,864	115,703	101,630
Kansas City	73,556	72,689	51,796
Omeho	70,680	64,843	30,314
East St. Louis'	93,199	89,996	73,060
St. Joseph	34,964	33,459	14,285
Sloux City	46,682	43,802	38,499
Wichita	5,859	8,967	6,687
Philadelphia	15,292	13,317	8,958
Indianapolis	27,118	29,003	20,871
New York & Jersey City.		49,452	36,842
Oklahoma City	13,498	11,845	8,176
Cincinnati	16,507	13,984	16,142
Deuver	10,569	17,766	12,284
St. Paul	. 37,020	52,540	31,433
Milwaukee		10,325	7,102
Total	629,873	628,691	458,079
Includes St. Louis N			ls, East
St. Louis, Ill., and St. I	ouis, Me).	
8H1			
Chicagof	. 7.368	44,923	4,912
Kansas City	. 29,342	29,016	30,827
Omaha	. 22,614	20,279	61,769
East St. Louis	. 25,525	15,541	27,612
St. Joseph	. 14,216	12,325	14,421
Sioux City		9,917	9,624
Wichita		3,622	3,085
Philadelphia		2,817	2,828
Indianapolis	. 1,236	1,010	1,435
New York & Jersey City	. 51,707	44,801	50,602
Oklahoma City		3,740	3,862
Cincinnati		3,555	5,162
Denver		6,727	4,881
St. Paul		3,886	4,370
Milwaukee	. 385	619	1,389
Fital	.183,542	202,778	226,779
fNot including directs			

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended July 2.

,			Cattle	Calves	Hogs
Week Last	ended	July 3	. 629	25 33	15,686 17,307
Last	year .	************	.1,846	348	5,663

ST. LOUIS HOGS IN JUNE

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for June, 1943, with comparisons, reported by H. L. Sparks & Co., were:

	June 1943	June 1942
Total receipts Average weight, lbs	331,699	271.147 228
Top prices: Highest	8 14.50	\$ 14.80
Lowest		14.00

Watch Classified page for good men.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

	WESTERN DRESSED MEATS			
	NE	W YORK	PHILA.	BOSTON
STEERS, carcass	Week ending July 3, 1943	1,774 2,883 8,711	625 587 2,556	858 700 2,917
COWS, carcass	Week ending July 3, 1943	413 278 440	679 627 1,425	584 541 1,928
BULL8, carcass	Week ending July 3, 1943 Week previous	102 32 279	1 2 244	50 50 111
VEAL, carcass	Week ending July 3, 1943	8,359 4,158 7,298	692 632 1,003	428 345 770
LAMB, carcass	Week ending July 3, 1943 Week previous Same week year ago	22,927 15,600 38,126	5,937 6,844 15,095	11,054 8,849 16,010
MUTTON, carcass	Week ending July 3, 1943 Week previous	3,237 3,526 1,992	393 308 359	1,529 2,070 765
PORK CUTS, Ibs.	Week ending July 3, 1943	,702,647	453,926 434,902 246,800	285,170 315,115 164,077
BEEF CUTS, lbs.	Week ending July 3, 1943	129,716 7,437 306,949		****
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending July 3, 1943 Week previous	8,321 6,954 9,788	1,081 1,201 2,342	****
CALVES, head	Week ending July 3, 1943 Week previous	6,452 6,935 17,058	2,872 2,407 2,453	****
HOGS, head	Week ending July 3, 1943	46,260 48,924 36,759	15,292 13,317 11,890	****
SHEEP, head	Week ending July 3, 1943 Week previous Same week year ago	56,133 44,801 54,382	3,767 2,817 3,163	****
Country dressed	product at New York totaled 3,115 veal, 0 hos	s and 91	lambs. Previous	week 2,647

veal, 0 hogs and 160 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

Week ended July 1	Last	Same week 1942
Toronto\$12.53	\$12.50	\$11.70
Montreal 12.80	12.85	12.13
Winnipeg 11.50	11.62	10.75
Calgary 11.65	11.65	11.87
Edmonton 11.60	11.60	11.50
Prince Albert 11.12	11.15	****
Moose Jaw 11.50	11.25	10.23
Saskatoon 11.00	10.90	10.75
Regina 11.50	11.50	10.90
Vancouver	****	11.30

HOG CARCASSES B1°

Toronto	\$16.78	\$15.68
Montreal 17.10	17.05	15.90
Winnipeg 15.87	15.87	14.20
Calgary 15.45	15.45	14.05
Edmonton 15.65	15.65	14.08
Prince Albert 15.50	15.50	13.95
Moose Jaw 15.65	15.50	13.90
Saskatoon 15.50	15.50	13.90
Regina 15.50	15.50	13.90
Vancouver 16.40	16.35	15.00
*Official Canadian how grades	are now	on car

*Official Canadian hog grades are now on car-cass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

VEAL CALVES

Toronto\$14.83	\$15.25	\$14.25
Montreal 15.25	15.75	13.35
Winnipeg 13.50	13.50	11.81
Calgary 13.00	13.00	11.25
Edmonton 13.00	13.00	11.50
Prince Albert 12.00	12.00	11.50
Moose Jaw 12.25	12.25	10.50
Saskatoon 12.65	12.30	11.50
Regina 12.50	12.25	11.50
Vancouver 13.00	12.75	****
GOOD LAMBS		
Toronto\$18.89	\$19.50	\$16.50
Montreal 20.00	20,00	17.00
Winnipeg 16.25	16.25	14.00
Calgary 12.00	12.00	13.50

GOOD LAMBS	
Toronto	\$16.5
Montreal 20.00 20.00	17.0
Winnipeg 16.25 16.25	14.0
Calgary 12.00 12.00	13.5
Edmonton	12.5
Prince Albert 14.25 13.25	12.8
Moose Jaw 14.75	
Saskatoon 13.25 12.00	12.2
Regina 14.00 13.50	13.0
Vancouver 16.50 17.00	

WEEKLY INSPECTED KILL

Slaughter of all classes of livestock showed an increase, compared with a week earlier, under federal inspection at 27 selected centers during the week ending July 2. Sheep slaughter showed the greatest gain, standing about 36,000 larger than a week earlier. The hog slaughter totaled 931,914 head compared with 903,978 a week ago, and this was the only class to show a larger kill than the corresponding week a year

Cattle Calves Hoys Sheep

	CHEFFE	CHATCH	EXCHG:0	turnes entitle
New York area1 Phila. & Balt	8,284		42,310	51,707
Ohio-Indiana	1,646	1,175	30,940	3,640
group [®]	4.867	3,976	64,723	8,946
Chicago 8	16,264	3,643	131,864	38,582
St. Louis area	6,549	6,235	93,199	25,525
Kansas City	9,430	3,575	73,556	29,342
Southwest groups.	9,216	2,321	74,616	56,039
Omaha	15,056	334	70,680	22,614
Sioux City St. Paul-Wis.	12,102	99	46,683	8,722
group ⁶	14,211	15,219	126,495	10,080
Interior Iowa &				
So. Minn. 7	12,175	3,672	176,848	31,002
Total	109,800	46,565	931,914	286,289
Total prev. week.	95,492	45,630	903,978	250,227
Total last year	194,226	73,574	752,998	303,475
¹Includes New City. ²Includes Ci Indianapolis, Ind. St. Louis Nationa III., and St. Loui Wichita, Oklahom St. Paul, So. St. Madison and Mil Lea and Austin, Moines, Ft. Dod	ncinnati Includ I Stocky Mo. a City, Paul a waukee, Minn., ge. Ma	and Cle des Elbu yards an alloclude and Ft. and New Wise. and Ce son Cit	veland, 6 rn, Ill. 6 d East 8: 8 So. St. Worth. 6: 'Jnclude dar Rap y. Marsh	Phiö, and Includes t. Louis, Joseph, Includes nn and s Albert ids, Des
Ottumwa, Storm	Lake,	and Wa	terloo, I	owa.

Packings plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during 1942: Cattle 72%, Calves 70%, Hoga 74%, Sheep and Lambs 80%.

CLASSIFIED ADVERTISEMENTS

ayed; set salid. Minimum 30 kittional words 15c each. "Pastins to ital rate: minimum 20 words, 33 twords 10c each. Count address to some control, set four words. Heading 75c extra its ments 75c per line. Displayed; 37.5;

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Men Wanted

WANTED: Plant Superintendent with well rounded knowledge of packinghouse operations inclusive of sausage production. Plant located in East with aggressive organization. Splendid opportunity for right party. Please give detailed report of past experience. W-378, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

CANNING SUPERINTENDENT for Eastern canning plant doing U. S. Government work. State references and qualifications. All communications held confidential. W.384, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

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WANTED! Thoroughly experienced, draft exempt, foreman to bandle all-around gang killing cattle, calves, hogs, sheep; by small, progressive, up-to-date Texas packer. State experience, references, salary. W-988, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

MAN WANTED—With accounting or bookkeeping experience in ment packing industry. Must have good background in the industry. Knowledge of accounting for slaughtering operations, processing, etc. Individual with capacity for development from accounting standpoint will be required. W-385, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, Ill.

Position Wanted

SAUSAGE MAKER, with many years' experient desires connection. Well qualified to assume fu desires connection. Well qualified to assume full responsibility and operation under B. A. I. W-389, THE NATIONAL PROVISIONER, 407 S. Dear-born St., Chicago 5, Ill.

MANAGER—Superintendent wants position. Practical, progressive. Have had a vast experience, Draft exempt. Must be permanent connection. Know livestock, manufacture, distribution, costs, labor, etc. W-381, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, III.

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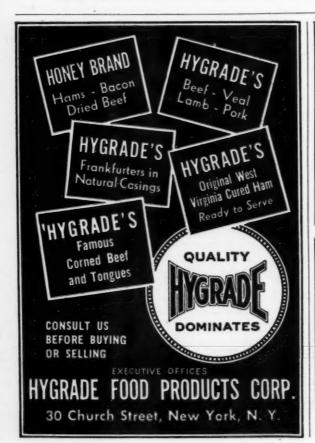
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